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02

English

**ROYAL**  
Gran Crema

Type HD8920

## OPERATING INSTRUCTIONS



EN

02

PLEASE READ THIS USER MANUAL CAREFULLY BEFORE USING THE MACHINE.

CE

 **Saeco**

# 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 Saeco Royal Gran Crema full automatic espresso machine!*

*To fully benefit from the support that Saeco offers, please register your product at [www.philips.com/welcome](http://www.philips.com/welcome).*

*This user manual applies to HD8920.*

*The machine is made for preparing espresso coffee using whole coffee beans and 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 features. Nevertheless read the safety instructions carefully and only use the machine as described in these instructions to avoid accidental injury or damage.

Keep this user manual for future reference.



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



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

**Warning**

- Connect the machine to a wall socket with a voltage matching the technical specifications of the machine.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Never immerse the machine, the plug or the power cord in water: danger of electrical shock!
- Never direct the hot water jet towards body parts: danger of burns!
- Do not touch hot surfaces. Use handles and knobs.
- Remove the plug from the wall socket:
  - If a disturbance occurs.
  - If the machine will not be used for a long time.
  - Before cleaning the machine.

Pull on the plug, not on the power cord. Do not touch the plug with wet hands.

- Do not use the machine if the plug, the power cord or the machine looks damaged.
- Do not make any modifications to the machine or its power cord. Only have repairs carried out by a service centre authorized by Philips to avoid any danger.
- This machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the machine by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the machine.

- Never insert fingers or other objects into the coffee grinder.

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### Caution

- The machine is for household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments.
- Always put the machine on a flat and stable surface.
- Do not place the machine on hot surfaces, next to a hot oven, heater or similar source of heat.
- Put coffee beans only into the coffee bean hopper. If ground coffee, instant coffee or any other substance is put in the coffee bean hopper, it may damage the machine.
- Allow the machine to cool off before putting on or taking off any component.
- Never use warm or hot water to fill the water tank. Use cold water only.
- Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
- Descale your machine regularly. The machine indicates when descaling is needed. Not doing this will make your appliance stop working properly. In this case repair is not covered under your warranty!
- Do not store the machine at temperature below 0°C. Water left in the heating system may freeze and cause damage.
- Do not leave water in the water tank when the machine is not used over a long period of time. The water can become contaminated. Always use fresh water when you operate the machine.

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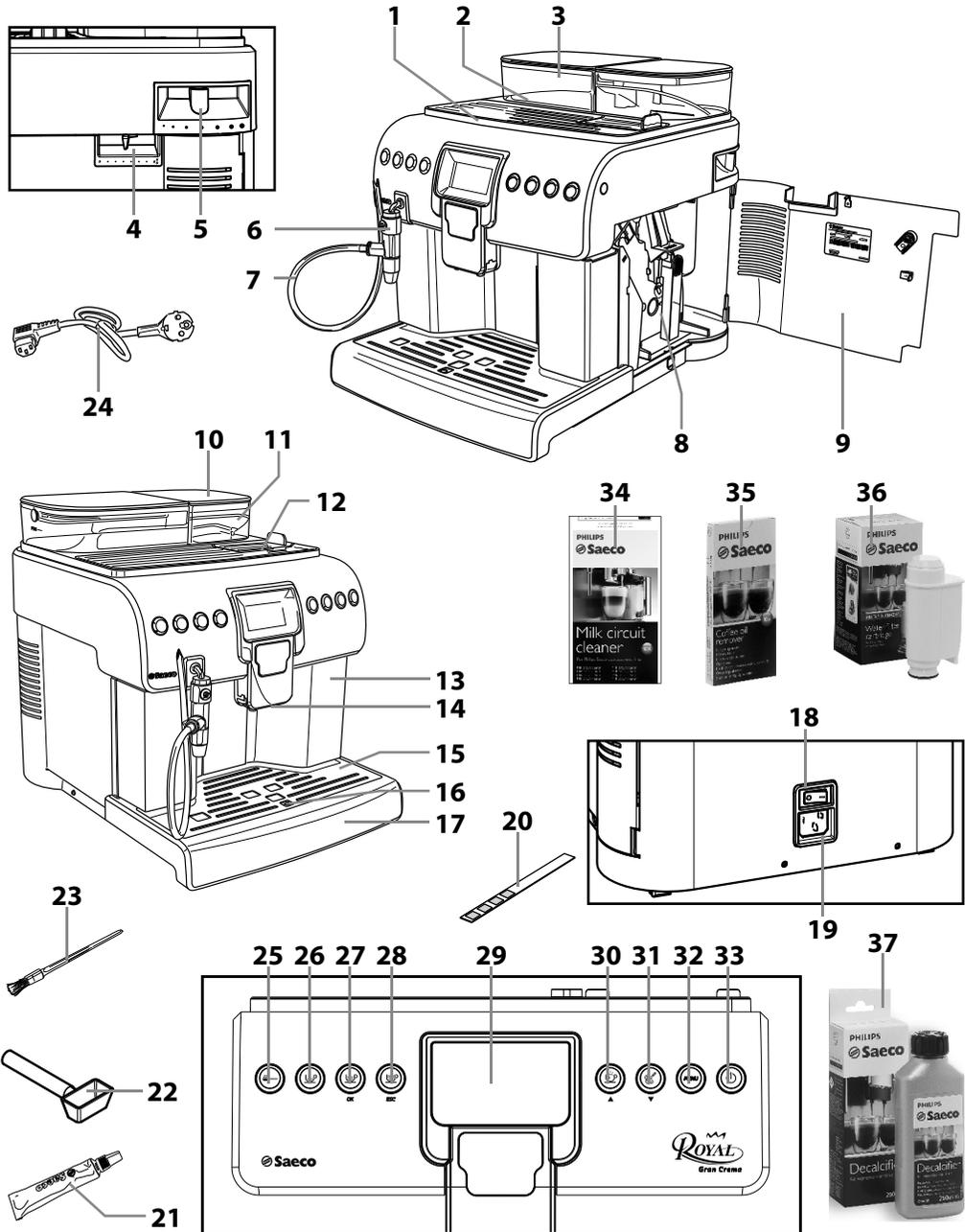
### Compliance with standards

The machine complies with art.13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of the Directives 2005/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal".

This machine complies with EU Directive 2002/96/EC.

# INSTALLATION

## Product overview



## General description

---

- 1 Cup-warming surface
- 2 Water tank
- 3 Water tank lid
- 4 Coffee dose adjustment
- 5 Grinder adjustment
- 6 Cappuccinatore
- 7 Suction tube
- 8 Brew group
- 9 Service door
- 10 Coffee bean hopper lid
- 11 Coffee bean hopper
- 12 Pre-ground coffee compartment + lid
- 13 Coffee grounds drawer
- 14 Coffee dispensing spout
- 15 Cup holder grill
- 16 Full drip tray indicator
- 17 Drip tray + (inner) tray cover
- 18 Power button
- 19 Power cord socket
- 20 Water hardness test
- 21 Grease for brew group
- 22 Pre-ground coffee measuring scoop
- 23 Cleaning brush
- 24 Power cord
- 25 Pre-ground coffee selection button
- 26 Espresso brew button
- 27 Coffee brew button
  - 2nd Function - "OK"** button to confirm selection
- 28 American Coffee brew button
  - 2nd Function - "ESC"** button to exit or stop the brewing procedure.
- 29 Display
- 30 Hot water dispensing button
  - 2nd Function - "Page Up"** button to scroll the menu
- 31 Steam dispensing button
  - 2nd Function - "Page Down"** button to scroll the menu
- 32 **"Menu"** button to access the programming mode
- 33 Stand-by button
- 34 Milk Circuit Cleaner - to be purchased separately
- 35 Brew group cleaning tablets - to be purchased separately
- 36 (INTENZA+) filter - to be purchased separately
- 37 Descaling solution - to be purchased separately

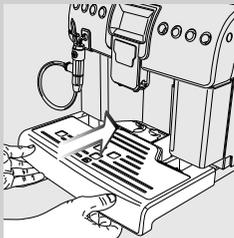
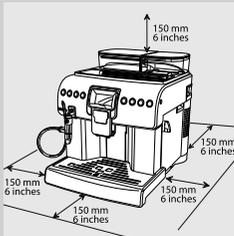
## PREPARING FOR USE

### 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 drip tray with grill from the packaging.
- 2 Remove the machine from the packaging.
- 3 For best use, it is recommended to:
  - Choose a safe, level surface, where there is 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 illustration.

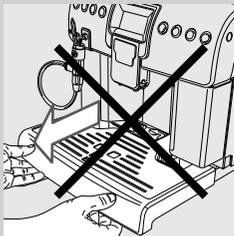


- 4 Insert the drip tray with grill into the machine. Make sure it is correctly placed.



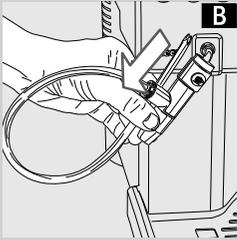
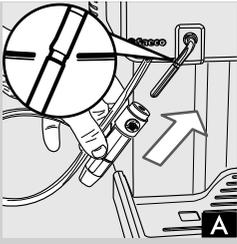
#### Note:

the drip tray collects the water that comes out of the dispensing spout during each rinse/self-cleaning cycle, as well as coffee that might be spilled during beverage preparation. Empty and wash the drip tray daily and each time the full drip tray indicator is raised.



#### Caution:

**NEVER** remove the drip tray when the machine has just been turned on. Wait a couple of minutes for the machine to carry out a rinse/self-cleaning cycle.

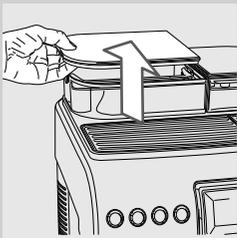


- 5** Remove the Cappuccinatore with the suction tube from the package. Insert the Cappuccinatore until it locks into place in the steam wand seat (Fig.A).

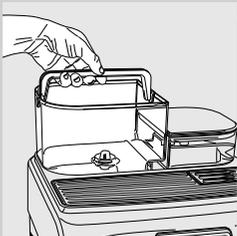
**!** **Caution:**  
**if the Cappuccinatore is fitted up to its limit stop (beyond the highlighted seat), it might not operate correctly since no milk is sucked;** in this case stop brewing, let the Cappuccinatore cool down and **SLIGHTLY** move it downwards (Fig.B) to place it back in its proper seat (Fig.A). Follow this procedure to restore the correct operation of the Cappuccinatore.



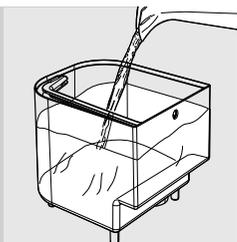
- 6** Ensure that the dispensing spout is correctly positioned; move it horizontally until you hear the **CLICK** indicating correct positioning. Otherwise, some product might leak out of the dispensing spout.



- 7** Remove the lid from the water tank.



- 8** Remove the water tank from its seat by only using the supplied handle.  
**9** Rinse the water tank with fresh water.

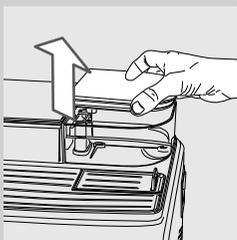


- 10** Fill the tank with fresh water up to the MAX level and place it back into the machine. Make sure it is fully inserted. Put the lid back on.

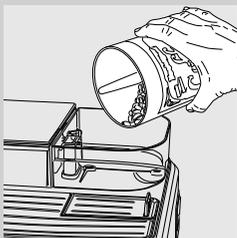


**Caution:**

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.



- 11** Remove the coffee bean hopper lid.



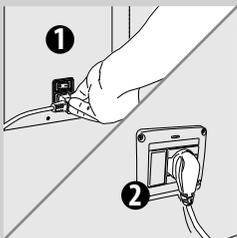
- 12** Slowly pour the coffee beans into the hopper.



**Caution:**

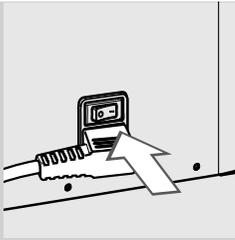
**only coffee beans must be put into the coffee bean hopper. Ground coffee, instant coffee, caramelized coffee or any other object may damage the machine.**

- 13** Put the lid on the coffee bean hopper.



- 14** Insert the plug into the rear socket of the machine.

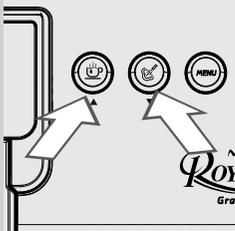
- 15** Insert the plug on the other end of the power cord into a wall socket with suitable power voltage.



- 16** Switch the power button to "I" to turn on the machine. The display shows the stand-by icon.



- 17** This page will be displayed. Select the desired language by pressing the scrolling buttons "" or ".



**Note:**

the language needs to be selected only upon first use. From now on, just press the "" button to turn on the machine.

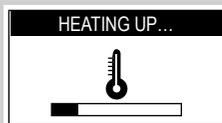


- 18** Press the "" button to confirm.



**Note:**

if no language is selected, you will be requested to select it next time the machine is started.

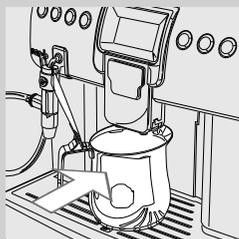


- 19** The machine is in warm-up phase.

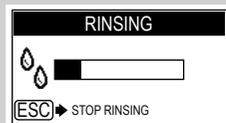
## USING THE MACHINE FOR THE FIRST TIME

### Automatic rinse/self-cleaning cycle

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



- 20** Place a container under the dispensing spout to catch the small amount of dispensed water.



- 21** This page will be displayed. Wait for the cycle to finish automatically.



**Note:**

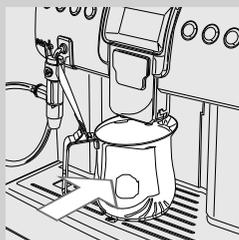
you can stop dispensing by pressing the "☕" button.



- 22** When the above steps are complete, the machine shows this display.

### Manual rinse cycle

You need to initiate this when using the machine for the first time. During this process, the coffee brewing cycle is activated and fresh water flows through the dispensing spout. This takes a few minutes.

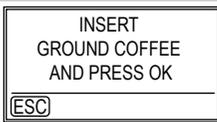


- 1** Place a container under the dispensing spout.



2 Select the pre-ground coffee brewing function by pressing the “☕” button. The machine shows this icon.

3 Press the “☕” button.

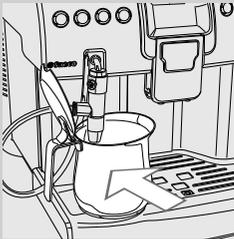


4 Press the “☕” button. The machine starts dispensing water.

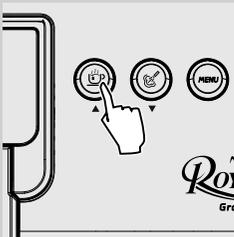


**Note:**

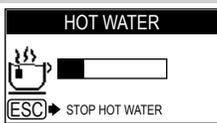
do not add pre-ground coffee into the compartment.



5 At the end of the operation, empty the container and place it under the water dispensing spout.



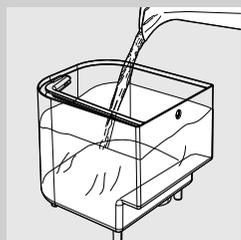
6 Press the “☕” button to start dispensing HOT WATER.





**7** At the end of the operation, remove and empty the container.

**8** Repeat the steps from 5 to 7 until the water tank is empty, then go on to step 9.



**9** At the end, fill the water tank again up to the MAX level. Now the machine is ready for coffee brewing.



**Note:**

when the machine has not been operated for at least two weeks, it will automatically perform a start-up rinse/self-cleaning cycle. Thereafter you need to initiate a manual rinse cycle as described above.

The automatic rinse/self-cleaning cycle is also initiated automatically when starting up the machine (with a cold boiler), when the machine is preparing to go into stand-by mode or after pressing the “⏻” button to turn off the machine (after a coffee has been brewed).

### 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 detail on the water filter, see next chapter).

To measure the water hardness follow the steps below.

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

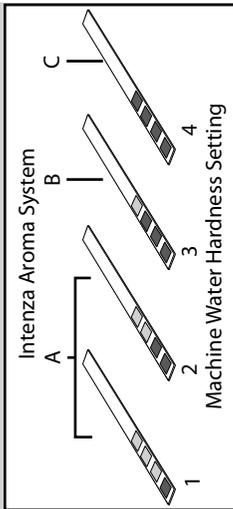


**Note:**

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

**2** Wait for one minute.





**3** Check how many squares have changed to red, then consult the table.

**Note:**

the numbers on the test strip match the water hardness adjustment settings.

More precisely:

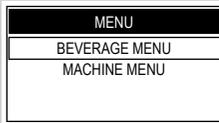
1 = 1 (very soft water)

2 = 2 (soft water)

3 = 3 (hard water)

4 = 4 (very hard water)

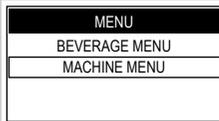
The letters correspond to the references that are located at the base of the "INTENZA+" water filter (see next chapter).



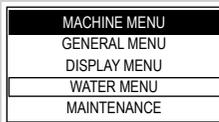
**4** Now you can program the water hardness setting. Press the "MENU" button to access the machine main menu.

**Note:**

the machine is supplied with standard water hardness setting, which are suitable for most of the type of water.



**5** Press the "DOWN" button to scroll down the pages. Press the "UP/OK" button to select MACHINE MENU.



**6** Press the "DOWN" button to select WATER MENU. Press "UP/OK" to confirm.



**7** Select the HARDNESS option by pressing the "UP/OK" button and set the water hardness value.

HARDNESS
1
2
3
4

- 8 Select the HARDNESS value by pressing the “☺” or “☹” button and press the “☺” button to store the water hardness value.

**Note:**

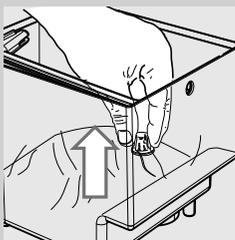
press the “☺” button at least two times to get back to main menu.

### “INTENZA+” Water Filter Installation

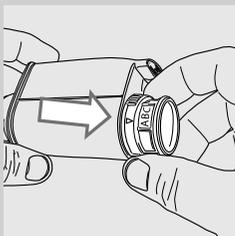
We recommend to install the “INTENZA+” water filter as this prevents limescale build-ups and preserves a more intense aroma to your espresso coffee.



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



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



- 2 Remove the “INTENZA+” water filter from the package and set the filter according to the measurements assessed (see previous chapter) and specified at the filter base:  
 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

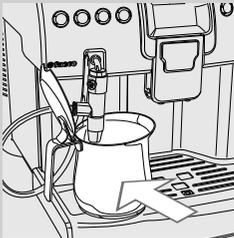


- 3** Immerse the “INTENZA+” water filter vertically in cold water (with the opening positioned upwards) and gently press its sides so as to let the air bubbles out.

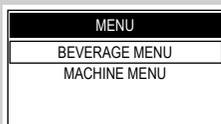


- 4** Insert the filter into the empty water tank. Press it until it cannot move further down.

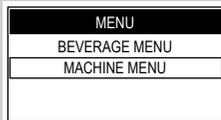
- 5** Fill the water tank with fresh water and place it back into the machine.



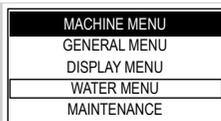
- 6** Place a large container (1.5 lt) under the Cappuccinatore.



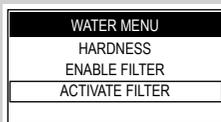
- 7** Press the “” button to access the machine main menu.



- 8** Press the “” button to scroll down the pages. Press the “” button to select MACHINE MENU.



9 Press the  button to select WATER MENU. Press  to confirm.



10 Press the  button to select "ACTIVATE FILTER" and press the  button to confirm.



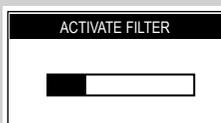
11 Press the  button to confirm that you want to start the filter activation procedure.



12 Press the  button to confirm that you have inserted the water filter and filled the water tank.



13 Press the  button to confirm that a container is placed under the water dispensing spout.



14 The machine starts dispensing water. This page will be displayed. At the end of the operation, remove the container.

## Replacing the "INTENZA+" Water Filter



When the "INTENZA+" water filter needs to be replaced, the  icon is displayed.

- 1 Replace the filter as described in the previous chapter.
- 2 The machine is now programmed to manage a new filter.



### Note:

if the filter is already installed and you want to remove (but not replace) it, select the "ENABLE FILTER" option and set it to OFF.

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 coffee possible.

### Adjusting the Coffee Grinder



#### Warning:

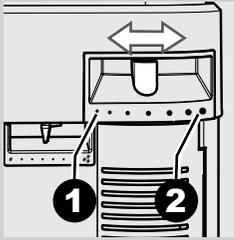
**the coffee grinder contains moving parts that may be dangerous. Therefore, do not insert fingers and/or other objects. Turn off the machine by pressing the ON/OFF button and remove the plug from the socket before carrying out any type of operation inside the coffee bean hopper.**

The grinders can be set to suit the grinding to your personal taste.



#### Warning:

**the grinder adjustment lever, which is placed on the right side of the machine, must be turned only when the coffee grinder is working.**



To make any adjustment, use the lever located on the side of the machine.

- 1 - Very fine grind: bolder taste, for light roasted coffee blends.
- 2 - Very coarse grind: lighter taste, for dark roasted coffee blends.

When you adjust the coffee grinder to a finer setting, your coffee will taste stronger. For a milder coffee taste, adjust the coffee grinder to a coarser setting.

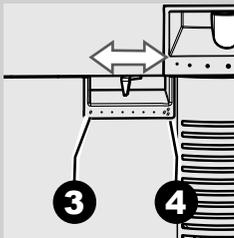
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### Adjusting the "Aroma" - Amount of Ground Coffee

Choose your favourite coffee blend and adjust the amount of coffee to be ground according to your own taste.



**Warning:**  
the Aroma adjustment lever must be turned only when the coffee grinder is stopped. Adjustment must be performed before brewing coffee.

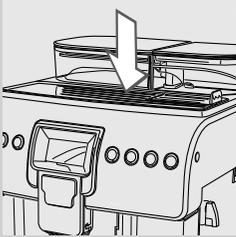


To make any adjustment, use the lever located on the side of the machine.

The reference marks indicate the amount of ground coffee which has been set. You can set different amounts with the following references:

- 3 - Minimum coffee amount (about 7 grams)
- 4 - Maximum coffee amount (about 11 grams)

### Cup-Warming Surface



Place the cups that you usually use and wait until they are warm.



**Note:**

the cup-warming surface has a higher temperature than the other machine surfaces, so we recommend not to touch it with sensitive body parts to avoid irritations.

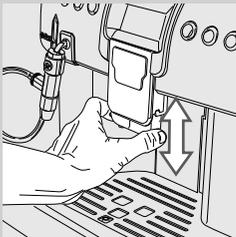


**Warning:**

**using the cup-warming surface for other purposes is prohibited.**

The cup-warming surface is disabled by default for energy saving purposes. Refer to the “Machine Programming” chapter to enable it.

### Adjusting the Dispensing Spout



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

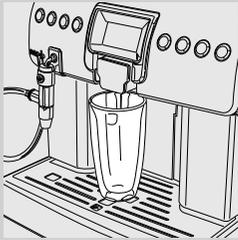
Move the dispensing spout up or down with your fingers to adjust its height as shown in the image.



The recommended positions are:  
For small cups;



For large cups;



For latte macchiato cups.



**Note:**

the dispensing spout can also be removed to allow the use of large containers.



Two cups can be placed under the dispensing spout to brew two coffees at the same time.



**Note:**

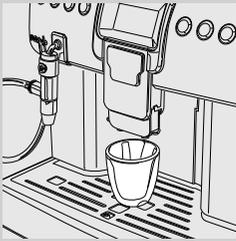
before brewing any product and/or when bringing the dispensing spout back to its normal position, ensure that it is correctly positioned. This can be noted through the CLICK indicating correct positioning. If this is not done, some product might leak out of the dispensing spout.

## Adjustment of Coffee Length

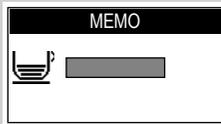
The machine allows you to adjust the amount of brewed coffee or milk according to your taste and the size of your cups.

Each time the “☺” or “☺<sub>ESC</sub>” button is pressed, the machine brews a preset amount of product. Each button may be individually programmed for a specific brew setting.

The following procedure describes the “☺” button programming.



- 1 Place a cup under the dispensing spout.



- 2 Press and hold the “☺” button until the “MEMO” icon is displayed, then release the button. The machine has now entered the programming mode. The machine starts brewing coffee.



- 3 When the “ESC” icon is displayed, press the “☺<sub>ESC</sub>” button as soon as the desired amount of coffee is reached.

Now the button is programmed; each time it's pressed, the machine will brew the same amount of espresso that was just programmed.



### Note:

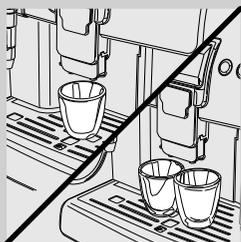
to program the “☺<sub>ESC</sub>” button, the same steps should be followed. Always use the “☺<sub>ESC</sub>” button to stop brewing when the desired amount of coffee is reached.

You can also adjust the beverage length through the “BEVERAGE MENU” (see the “Beverage Programming” chapter, “Coffee Length” option).

## ESPRESSO, COFFEE AND AMERICAN COFFEE BREWING

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

### Espresso, Coffee and American Coffee Brewing Using Coffee Beans



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



- 2 Press the “☕” button for 1 espresso, the “☕” button for 1 coffee or the “☕  
ESC” button for 1 American coffee.



- 3 To brew 1 espresso, 1 coffee or 1 American coffee, press the desired button once. This page will be displayed.



- 4 To brew 2 espressos or 2 coffees, press the desired button twice in a row. This page will be displayed.

#### **Note:**

in this operating mode, the machine automatically grinds and doses the proper amount of coffee. Brewing two espressos requires two grinding and brewing cycles, automatically carried out by the machine.



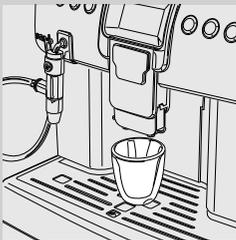
**5** After the prebrewing cycle, coffee begins to pour out of the dispensing spout.



**6** Coffee brewing automatically stops when the preset level is reached; press the “☕” button to stop it earlier.

### Espresso and Coffee Brewing Using Pre-Ground Coffee

This function allows you to use pre-ground and decaffeinated coffee. With the pre-ground coffee function you can only brew one coffee at a time.



**1** Place a cup under the dispensing spout.

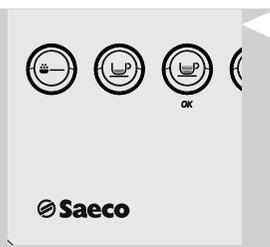


**2** To select the pre-ground coffee function, press the “☕” button; this icon will be displayed.

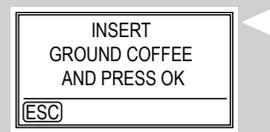


**Note:**

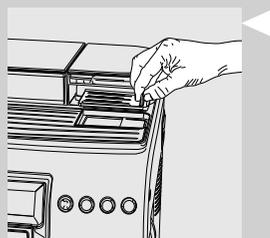
if the brewing does not start within 10 seconds, the machine goes back to the coffee beans operating mode and displays the ☕ symbol.



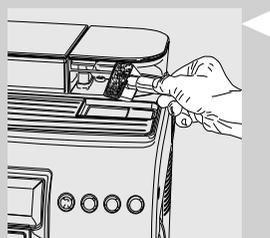
3 Press the “☕” button for an espresso or the “☕<sub>OK</sub>” button for a coffee. The brewing cycle starts.



4 This page will be displayed.



5 Remove the relevant compartment lid.



6 Add one scoop of pre-ground coffee. Use only the measuring scoop supplied with the machine, then put the pre-ground coffee compartment lid back in place.

 **Warning:**  
add only pre-ground coffee to the pre-ground coffee compartment. Other substances and objects may cause severe damages to the machine. Such damages will not be covered by warranty.



7 Press “☕<sub>OK</sub>” to confirm and start brewing.

8 After the prebrewing cycle, coffee begins to pour out of the dispensing spout.



- 9** Coffee brewing automatically stops when the preset 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 coffees using pre-ground coffee.

**Note:**

if the “☕” brewing start button is not pressed within 30 seconds, the machine will return to the main menu and discharge any inserted coffee into the coffee grounds drawer.

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

If the dose is excessive or 2 (or more) coffee 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.

## CAPPUCCINO BREWING

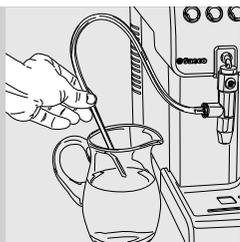
**Warning:**

**danger of burns! Brewing may be preceded by sprays of milk and steam. The steam/hot water wand may reach high temperatures: never touch it with bare hands.**

- 1** Fill 1/3 of a container with cold milk.

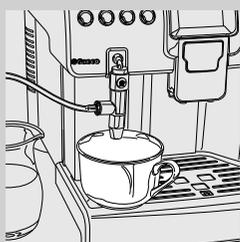
**Note:**

use cold (~5°C / 41°F) milk with a protein content of at least 3% to ensure optimum results when preparing a cappuccino. Whole milk or low-fat milk can be used as well, depending on your personal taste.

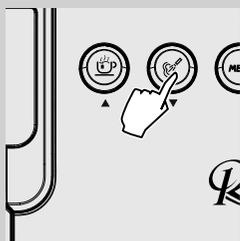


2 Insert the suction tube in the milk container.

**!** **Caution:**  
make sure that the suction tube outer surface is clean for hygienic reasons.



3 Place a cup under the Cappuccinatore.



4 Press the “” button to start dispensing steam.



5 The following icon is displayed during the preheating time required by the machine.



6 When this icon is displayed, the machine brews frothed milk directly in the cup.

**!** **Caution:**  
if no milk brewing is performed, make sure the Cappuccinatore is correctly positioned as described at page 48, step 21.



aeco

7 Press the “☕” button to stop brewing.

8 Place the container back in the fridge for correct milk storage.

**Caution:**

after frothing the milk, clean the Cappuccinatore and the suction tube by dispensing a small amount of hot water into a container. For detailed cleaning instructions please see the “Cleaning and Maintenance” chapter.

**Note:**

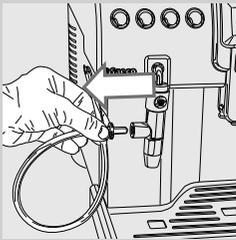
after dispensing steam, it is possible to brew an espresso or dispense hot water straight after.

## HOT WATER DISPENSING

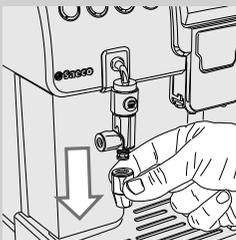
**Warning:**

**danger of burns! Dispensing may be preceded by small jets of hot water. The steam/hot water wand may reach high temperatures: never touch it with bare hands. Use the appropriate handle only.**

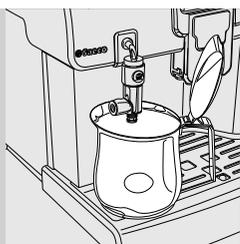
Before dispensing hot water, make sure that the machine is ready to use and the water tank is filled.



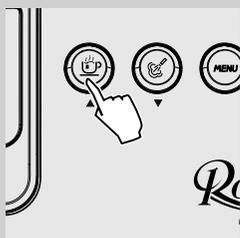
1 Remove the pin with the suction tube from the Cappuccinatore.



2 Remove the Cappuccinatore end part.



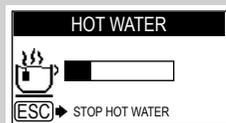
**3** Place a container under the Cappuccinatore.



**4** Press the "☕" button to start dispensing hot water.



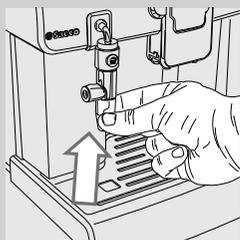
**5** The following icon is displayed during the preheating time required by the machine.

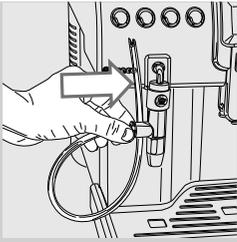


**6** Pour the desired amount of hot water. To stop the hot water dispensing, press the "☕" button.



**7** When the operation is complete, insert the end part back into the Cappuccinatore.





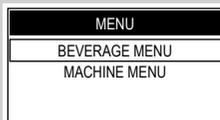
- 8 Place the pin with suction tube back into the Cappuccinatore.

## BEVERAGE PROGRAMMING

The machine can be programmed to tailor the coffee taste to your personal preferences. Each beverage has its own adjustable settings.



- 1 Press the "MENU" button to access the machine main menu.



- 2 Press the "OK" button to access the BEVERAGE MENU.



**Note:**

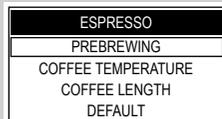
by pressing the "UP" or "DOWN" scrolling button and confirming with "OK", you can choose the desired option.

## Espresso Programming

The following procedure describes the programming of an Espresso.

The settings of each submenu are explained below. You can select these by pressing the "⬆️" or "⬇️" scrolling button. Confirm your settings with "⬇️".

Press "⬇️" to select "ESPRESSO" from the beverage menu.



### PREBREWING

This setting enables the prebrewing function. During prebrewing, the coffee is slightly dampened to bring out the aroma in full.

**OFF:** prebrewing function is not performed.

**LOW:** prebrewing function is active.

**HIGH:** prebrewing function takes more time to enhance the coffee taste.

Press the "⬆️" or "⬇️" scrolling buttons to select and press the "⬇️" button to confirm.

### COFFEE TEMPERATURE

This setting allows you to adjust the coffee temperature.

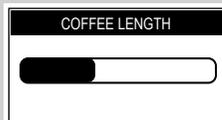
**LOW:** low temperature.

**NORMAL:** medium temperature.

**HIGH:** high temperature.

Press the "⬆️" or "⬇️" scrolling buttons to select and press the "⬇️" button to confirm.

### COFFEE LENGTH



By adjusting the bar on the display with the "⬆️" or "⬇️" scrolling button, you can choose the quantity of water used for coffee brewing.

Press "⬇️" to confirm.

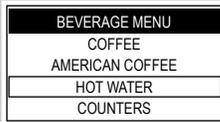
DEFAULT

For each beverage it is possible to reset the original factory settings. Upon selection of this function, the customized settings are deleted.

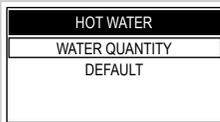
To exit programming, press the “” button at least one time until the main menu is displayed.

### Hot Water Programming

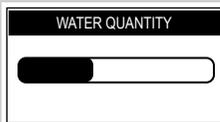
The following procedure describes the programming of hot water.



- 1 Select “HOT WATER” by pressing the “” or “” scrolling button. Press “” to confirm.



- 2 Select “WATER QUANTITY” by pressing the “” or “” scrolling button. Press “” to confirm.

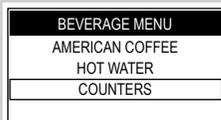


By adjusting the bar on the display with the “” or “” scrolling button, you can choose the quantity of hot water to be dispensed. Press “” to confirm.

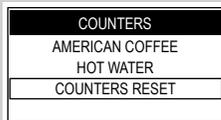
DEFAULT

Reset the original factory settings. Upon selection of this function, the customized settings are deleted.

## Beverage Counters



This menu enables checking how many products have been brewed. Press the "☰" button until the "COUNTERS" option is selected. Press "OK" to confirm.

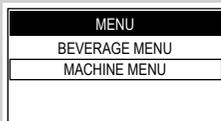


This section, which is displayed as last option in the "COUNTERS" menu, allows you to reset all the counters of the products that have been dispensed until that moment. This can be useful to reset the machine after maintenance.

## MACHINE PROGRAMMING



1 Press the "MENU" button to access the machine main menu.



2 Select "MACHINE MENU" by pressing the "☰" scrolling button. Press "OK" to confirm.

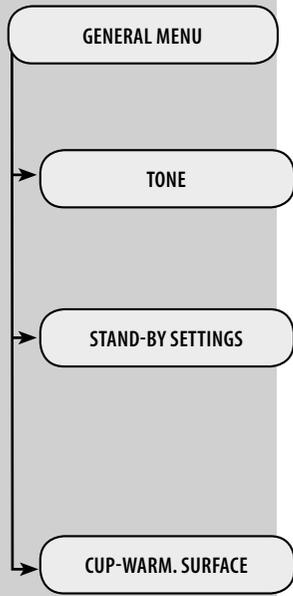


### Note:

by pressing the "☰" or "☰" scrolling button and confirming with "OK", you can choose the desired option.

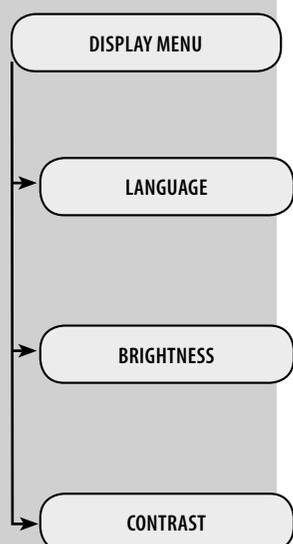
## General Menu

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- 
- The diagram shows a vertical grey bar on the left side of the page. Inside this bar, there are four rounded rectangular boxes stacked vertically. The top box is labeled 'GENERAL MENU'. Below it, three boxes are labeled 'TONE', 'STAND-BY SETTINGS', and 'CUP-WARM. SURFACE'. A vertical line runs down the right side of the grey bar, with arrows pointing from each of the three lower boxes to the right, towards their respective descriptions.
- GENERAL MENU** The general menu allows you to change the operation settings.
  - TONE** The TONE function activates/deactivates the sound feedback.
  - STAND-BY SETTINGS** The STAND-BY SETTINGS set the time lapse for the machine to go into stand-by mode after last brewing. The stand-by time ranges among 15, 30, 60 and 180 minutes. The default time value is 30 minutes.
  - CUP-WARM. SURFACE** This function allows activating/deactivating the cup-warming surface located on the upper part of the machine. The cup-warming surface is disabled by default.

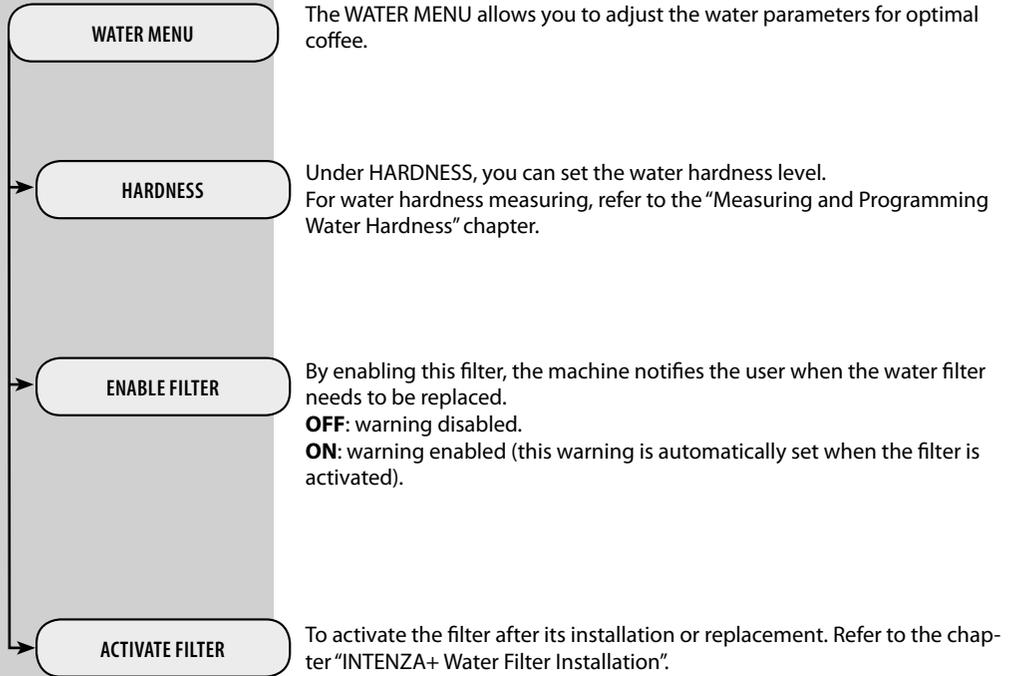
## Display Menu

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- 
- The diagram shows a vertical grey bar on the left side of the page. Inside this bar, there are four rounded rectangular boxes stacked vertically. The top box is labeled 'DISPLAY MENU'. Below it, three boxes are labeled 'LANGUAGE', 'BRIGHTNESS', and 'CONTRAST'. A vertical line runs down the right side of the grey bar, with arrows pointing from each of the three lower boxes to the right, towards their respective descriptions.
- DISPLAY MENU** The Display menu allows you to set the language and the display brightness.
  - LANGUAGE** This setting is important to automatically adjust the machine parameters according to the user's country.
  - BRIGHTNESS** To set the proper display brightness according to the room illumination level.
  - CONTRAST** To set the correct display contrast according to the room illumination level.

### Water Menu

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**Maintenance Menu**

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**MAINTENANCE**

The MAINTENANCE MENU allows you to set all the functions for correct machine maintenance.

**BREW GROUP CLEAN**

The BREW GROUP CLEAN function enables the brew group monthly cleaning (please see “Monthly Cleaning of the Brew Group” chapter).

**DESCALING**

The DESCALING function activates the descaling cycle (please see “Descaling” chapter).

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**Factory Settings**

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**FACTORY SETTINGS**

Activating the FACTORY SETTINGS option will restore all machine settings to default values. In this case all customized parameters will be deleted.

## CLEANING AND MAINTENANCE

### Daily Cleaning of the Machine



**Caution:**

timely cleaning and maintenance are very important since they prolong the service life of your machine. Your machine gets constantly exposed to moist, coffee and limescale!

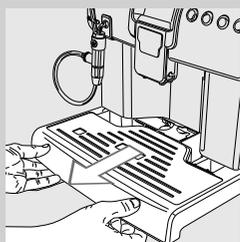
This chapter describes in detail which activities you need to perform and how often you need to perform them. Not doing this will ultimately make your machine stop working properly. This repair is NOT covered by warranty!



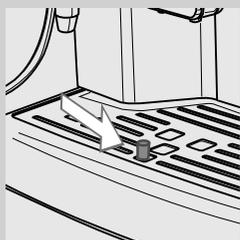
**Note:**

- Use a soft, dampened cloth to clean the machine.
- Do not wash any removable part in the dishwasher.
- Do not use alcohol, solvents, and/or abrasive objects to clean the machine.
- Do not immerse the machine in water.
- Do not dry the machine and/or its components using a microwave and/or standard oven.

Empty and clean the coffee grounds drawer and the drip tray every day with the machine turned on. Please follow the steps below:

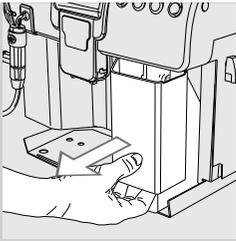


1 Remove, empty and wash the drip tray.



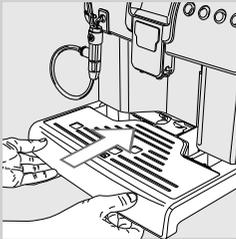
**Note:**

empty and wash the drip tray even when the full drip tray indicator is raised.



**2** Remove the coffee grounds drawer.

**3** Empty the coffee grounds drawer and wash it with fresh water.



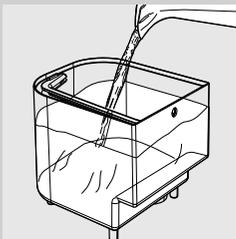
**4** Insert the coffee grounds drawer and the drip tray, and close the service door.



**Note:**

if the coffee grounds drawer is emptied when the machine is off, the coffee grounds counter is not reset. In this case the machine might display the "EMPTY COFFEE GROUNDS DRAWER" message too soon.

### Daily Cleaning of 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.

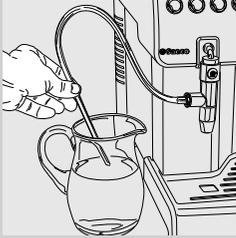
**2** Put the small white filter or the "INTENZA+" water filter (if installed) back in its housing by gently pressing it while turning at the same time.

**3** Fill the water tank with fresh water.

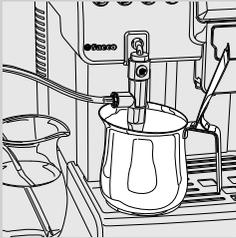
### Daily Cleaning of the Cappuccinatore

It is important that you clean the Cappuccinatore daily or after each use as it preserves hygiene and ensures perfect milk froth consistency.

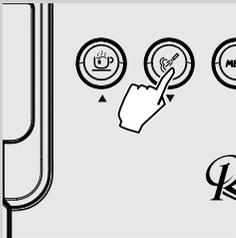
After frothing milk you always need to:



- 1 Insert the suction tube in a container filled with fresh water.



- 2 Place an empty container under the Cappuccinatore.



- 3 Press the "☁" button to start dispensing steam.



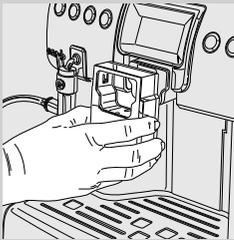
- 4 The following icon is displayed during the preheating time required by the machine.



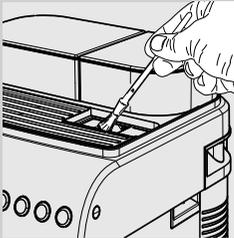
**5** The following icon will be displayed during the dispensing phase. Dispense water from the Cappuccinatore until clear water flows out. Press the “” button to stop dispensing.

**6** Clean the suction tube with a damp cloth.

### Weekly Cleaning of the Machine



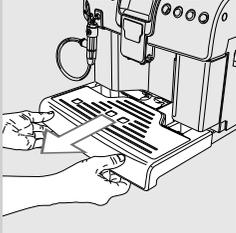
**1** Remove the dispensing spout and wash it with water.



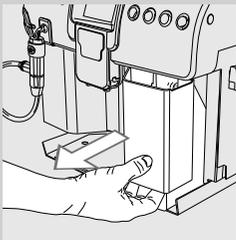
**2** Clean the pre-ground coffee compartment with a brush or a dry cloth.

### Weekly Cleaning of the Brew Group

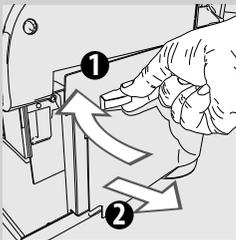
The brew group should be cleaned every time the coffee bean hopper is filled or at least once a week.



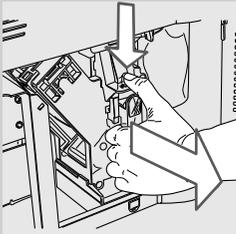
- 1 Remove the drip tray.



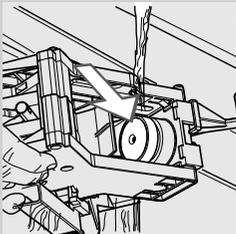
- 2 Remove the coffee grounds drawer.



- 3 Open the service door:
  - 1) rotate the lever clockwise by 90°;
  - 2) pull the door towards you.

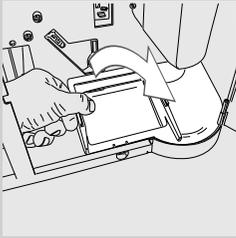


- 4 To remove the brew group, pull it by the handle and press the «PRESS» button.



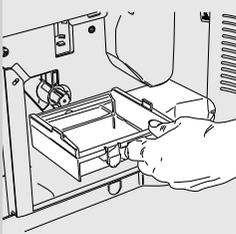
- 5 Thoroughly wash the brew group with fresh, lukewarm water and carefully clean the upper filter.

**!** **Caution:**  
do not use detergent/soap to clean the brew group.



**6** Let the brew group air-dry thoroughly.

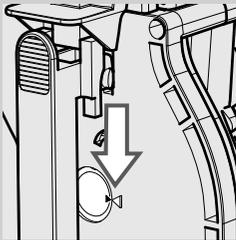
**7** Lift the rear side of the inner drawer to unlock it.



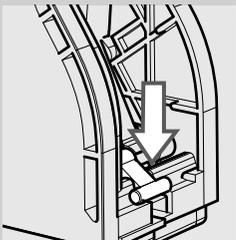
**8** Take out the inner drawer, wash it and place it back in its seat.

**Note:**

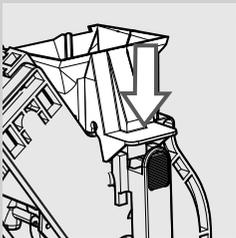
when fitting the drawer, carry out the same operations performed for its removal, but in reverse order.

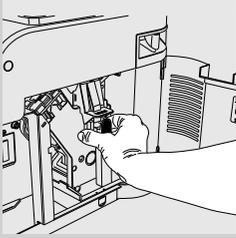


**9** Gently pull down the lever until it touches the brew group base and the two reference signs on the side of the brew group do match.

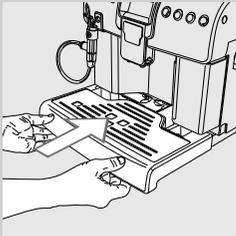


**10** Make sure brew group locking hook is correctly positioned by firmly pressing the "PRESS" button until it locks into place. Check if the hook is at the top end position. If it is not, please try again.





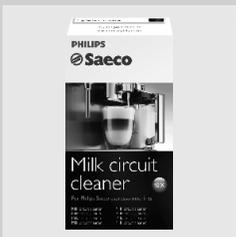
- 11** Insert the brew group back in its seat until it locks into place without pressing the "PRESS" button.



- 12** Close the service door, insert the coffee grounds drawer and the drip tray.

---

### Monthly Cleaning of the Cappuccinatore

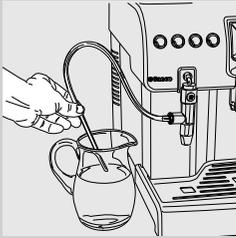


Every month you need to perform a more thorough cleaning of the Cappuccinatore using the "Saeco Milk Circuit Cleaner". The "Saeco Milk Circuit Cleaner" can be purchased separately. For further details, please refer to the maintenance products page in this manual.

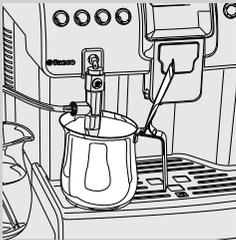
- 1** Make sure that the Cappuccinatore is correctly installed.



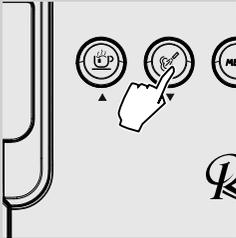
- 2** Pour the milk cleaner bag into a container. Add ½ lt of lukewarm water and let it dissolve completely.



3 Insert the suction tube into the container.



4 Place a large container (1.5 lt) under the Cappuccinatore.



5 Press the “” button to start dispensing steam.

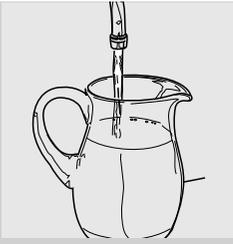


6 The following icon is displayed during the preheating time required by the machine.

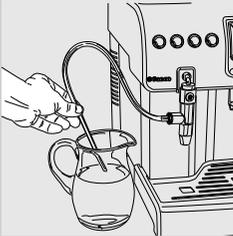


7 The following icon is displayed during dispensing. When the solution is finished, press the “” button to stop dispensing.

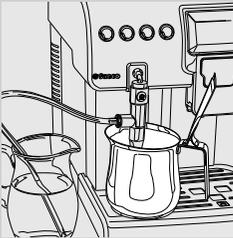
 **Warning:**  
**never drink the solution dispensed during the procedure.**



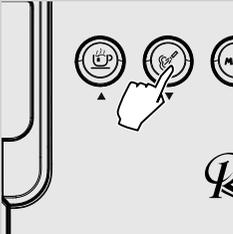
**8** Rinse the container thoroughly and fill it with ½ lt of fresh water to be used for rinse cycle.



**9** Insert the suction tube into the container.



**10** Empty the container and place it back under the Cappuccinatore.



**11** Press the “” button to start dispensing steam.

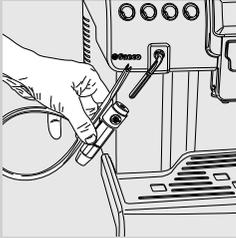


**12** The following icon is displayed during the preheating time required by the machine.

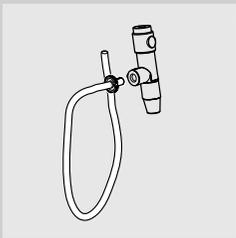


**13** The following icon is displayed during dispensing. When the water is finished, press the “” button to stop dispensing.

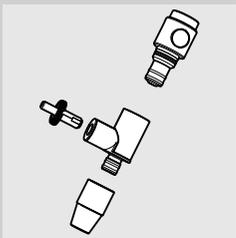
**14** Wash all the Cappuccinatore components by following the instructions below.



**15** Remove the Cappuccinatore from the machine.



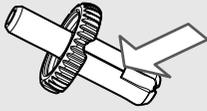
**16** Take off the suction tube.



**17** Disassemble all the components shown in the figure.

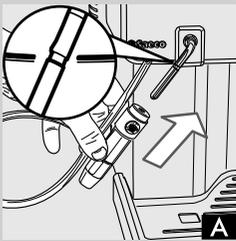


**18** Wash all the components with lukewarm water.

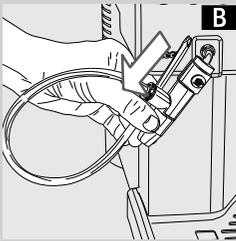


**19** Make sure that any milk residues are removed from the coupling slot (see arrow in the image on the left). Otherwise you will not be able to froth milk. Clean thoroughly with an abrasive damp cloth.

**20** Reassemble all the Cappuccinatore components and place it back in the machine.



**21** Insert the Cappuccinatore until it locks into place in the steam wand seat (Fig.A).



**!** **Caution:**  
**if the Cappuccinatore is fitted up to its limit stop (beyond the highlighted seat), it might not operate correctly since no milk is sucked;** in this case stop brewing, let the Cappuccinatore cool down and **SLIGHTLY** move it downwards (Fig.B) to place it back in its proper seat (Fig.A). Follow this procedure to restore the correct operation of the Cappuccinatore.

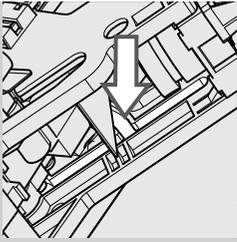
### Monthly Lubrication of the Brew Group

Lubricate the brew group after approximately 500 cups of coffee or once a month.

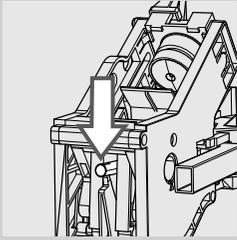
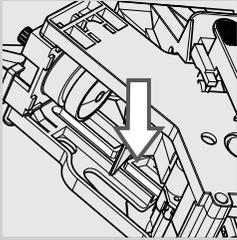
You can purchase separately the Saeco grease to lubricate the brew group. For further details, please refer to the maintenance products page in this manual.



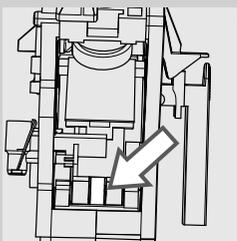
**!** **Caution:**  
**before lubricating the brew group, clean it under fresh water and dry it as described in the “Weekly Cleaning of the Brew Group” chapter.**



**1** Apply the lubricant evenly on both side guides.



**2** Lubricate the shaft too.



**3** Insert the brew group in its seat until it locks into place (see “Weekly Cleaning of the Brew Group” chapter).

**4** Insert the coffee grounds drawer and the drip tray, and close the service door.

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

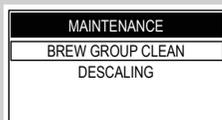


Besides weekly cleaning, we recommend running the cleaning cycle with "Coffee Oil Remover" after approximately 500 cups of coffee or once a month. This operation completes the maintenance process of the brew group.

You can purchase separately the "Coffee Oil Remover" and the "Maintenance Kit". Please refer to the maintenance products page for further details.

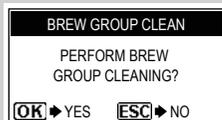


**Caution:**  
the "Coffee Oil Remover" tablets are to be used for cleaning only and do not have a descaling function. For the descaling procedure use the Saeco descaling solution and follow the procedure described in the "Descaling" chapter.

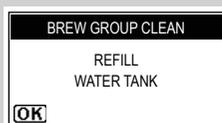


1 Select the "MAINTENANCE" option in the machine menu.

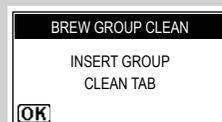
2 Select "BREW GROUP CLEAN". Press the  button.



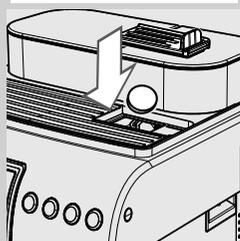
3 Press the  button to confirm.

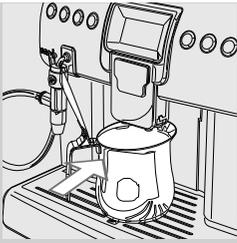


4 Fill the water tank with fresh water up to the MAX level. Press the  button.



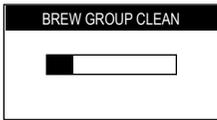
5 Put a "Coffee Oil Remover" tablet in the pre-ground coffee compartment. Press the  button.





BREW GROUP CLEAN  
 PLACE A CONTAINER  
 UNDER THE  
 DISPENSING SPOUT  
 OK

- 6 Place a container (1.5 lt) under the coffee dispensing spout. Press the “☕” button to start the cleaning cycle.



- 7 This icon is displayed. The bar shows the cycle progress.

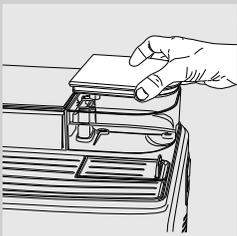


**Warning:**

**never drink the solution dispensed during the procedure.**

- 8 When the machine stops dispensing, remove and empty the container.
- 9 Clean the brew group as described in the “Weekly Cleaning of the Brew Group” chapter.

**Monthly Cleaning of the Coffee Bean Hopper**



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

The descaling process takes approx. 35 minutes.



Limescale builds up inside the machine during use. It needs to be removed regularly as it may clog the water and coffee circuit. The machine indicates when descaling is needed.

**Caution:**

**not doing this will ultimately make your machine stop working properly; in this case repair is NOT covered by your warranty.**

Always use Saeco descaling product only, since it has been designed to ensure better machine performance.



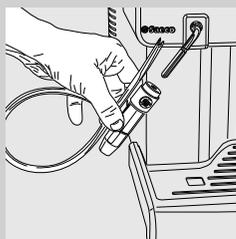
The Saeco descaling product can be purchased separately. For further details, please refer to the maintenance products page in this manual.

**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 decalcifier.**

**Note:**

during the descaling cycle do not turn off the machine. Otherwise you will need to restart the descaling cycle from the very beginning.

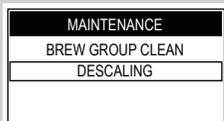


Before descaling:

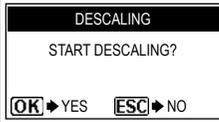
- 1 Remove the Cappuccinatore from the steam/hot water wand.

To perform the descaling cycle, follow the steps below:

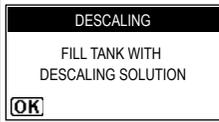
- 2 Select the "MAINTENANCE" option in the machine menu.
- 3 Select "DESCALING" and confirm with "OK".

**Note:**

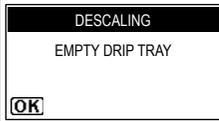
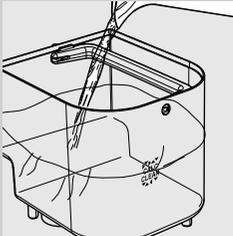
if you press the "OK" button by mistake, press the "ESC" button to quit.



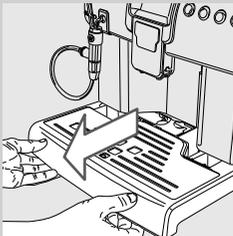
4 Press the “” button to confirm.



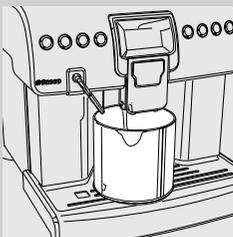
5 Remove the water tank and the “INTENZA+” water filter (if any). Pour the entire content of the Saeco concentrated descaling solution into the water tank and then fill the tank with fresh drinking water up to the level indicated by the  icon. Press the “” button.

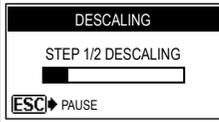


6 Drain any liquids from the drip tray and place it back into the machine. Press the “” button.



7 Place a large container (1.5 lt) under both the steam/hot water wand and the dispensing spout.



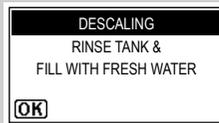


**8** The machine will start dispensing the descaling solution at regular intervals. The bar on the display shows the cycle progress.

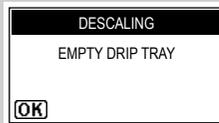


**Note:**

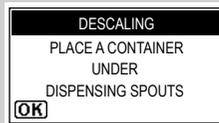
to empty the container during the process and to pause the descaling cycle, press the “” button. To resume the cycle, press the “” button.



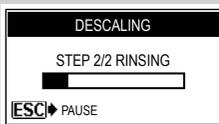
**9** The message indicates the end of the first step. The water tank needs to be rinsed. Fill the water tank with fresh water up to the MAX level. Press the “” button.



**10** Empty the drip tray and place it back, then press the “” button.



**11** Empty the container and place it back under the dispensing spout and the hot water/steam wand. Press the “” button.



**12** The rinse cycle is activated. The bar shows the cycle progress.

**13** When the amount of water needed for the rinse cycle has been completely dispensed, the machine automatically ends the descaling process by showing this display after a short warm-up phase.

**14** Remove and empty the container.

**15** Place the “INTENZA+” water filter (if any) back into the water tank.

**16** Properly place the Cappuccinatore back in its own seat (see page 48, step 21).

**17** The descaling cycle is now complete.



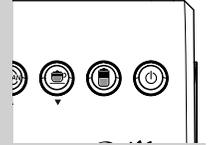
**Note:**

at the end of the descaling cycle, wash the brew group as described in the “Weekly Cleaning of the Brew Group” chapter.

The rinse cycle is performed in order to have the circuit cleaned with a preset amount of water to ensure proper machine performance. If the water tank is not filled up to MAX level, the machine could require two or more cycles.

## MEANING OF THE DISPLAY

Help Message Displayed	How to Reset the Message
	To restore the machine operation, close the service door.
	Insert the drip tray.
	Insert the coffee grounds drawer.
	Close or correctly place the coffee bean hopper inner lid to be able to prepare any product.
	Remove the tank and fill it with fresh drinking water.
	Insert the brew group into its seat.
	Fill the coffee bean hopper with coffee beans.
	The machine requests a descaling cycle. When this message is displayed, it is still possible to use the machine, but its correct operation might be affected. Damage caused by failure to descale the machine is not covered by warranty.

Help Message Displayed	How to Reset the Message
	<p>The machine requests the "INTENZA+" water filter to be replaced with a new one. Replace the filter as described in the "Replacing the "INTENZA+" Water Filter" chapter.</p> <p>The alarm is displayed only if the "ENABLE FILTER" function is set to ON ("Machine Programming chapter").</p>
	<p>The machine reminds that after a few cycles it will be necessary to empty the coffee grounds drawer.</p> <p>This message does not prevent the machine from brewing some more products.</p>
	<p>Remove the coffee grounds drawer and empty the coffee grounds into a suitable container.</p> <p><b>Note: the coffee grounds drawer must be emptied only when the machine asks for it and with the machine turned on. If the drawer is emptied with the machine turned off, the machine will not record the emptying operation.</b></p>
	<p>Blinking red light. Machine in Stand-by.</p> <p>The stand-by settings can be changed ("Machine Programming" chapter).</p> <p>Press the "⏻" button.</p>
	<p>An event has occurred which needs the machine to be restarted. Take note of the code (E xx) shown at the bottom.</p> <p>Turn off the machine, wait for 30 seconds and then turn it on again. If the problem persists, contact the service centre.</p>
	<p>If this page is displayed after starting the machine, this means that the descaling cycle is needed.</p> <p>Press the "☕" button to enter the descaling menu and refer to the relevant section.</p> <p>Press the "☕" button to go on using the machine.</p> <p><b>We remind you that damage caused by failure to descale the machine is not covered by warranty.</b></p>

## 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](http://www.philips.com/support) for a list of frequently asked questions or contact the Philips Saeco hotline in your country. The contact details can be found in the warranty booklet by-packed separately or on [www.philips.com/support](http://www.philips.com/support).

Machine actions	Causes	Solutions
The machine does not switch on.	The machine is not plugged and/or the power button is positioned on "0".	Plug the machine and/or switch the power button to "1".
Coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.
	Cup-warming surface deactivated.	Activate the cup-warming surface and wait for the cups to warm.
Coffee does not have enough crema. <b>(See note)</b>	The blend is unsuitable, coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the grind as explained in the "Adjusting the Coffee Grinder" chapter.
The machine takes a long time to warm up or the amount of water dispensed from the wand is too little.	The machine circuit is clogged by limescale.	Descale the machine.
Bubbles form at the Cappuccinatore spout while dispensing milk.	The tube fittings are not properly connected or not completely inserted in the Cappuccinatore and/or Thermos.	Insert the suction tube completely in the Cappuccinatore and/or Thermos (if used).
Steam comes out of the Cappuccinatore when sucking milk.	There is no more milk in the container.	Check for milk presence. If necessary, fill in the Thermos again or replace the milk container with a new one.
	The Cappuccinatore is not correctly installed.	Check the positioning of the Cappuccinatore (see page 48, step 21).
The brew group cannot be removed.	The brew group is out of place.	Turn the machine on. Close the service door. The brew group automatically returns to the initial position.
	Coffee grounds drawer inserted.	Remove the coffee grounds drawer before removing the brew group.
The machine grinds the coffee beans but no coffee comes out. <b>(See note)</b>	The brew group is dirty.	Clean the brew group ("Brew Group" section).
	The dispensing spout is dirty.	Clean the dispensing spout.
Coffee is too weak. <b>(See note)</b>	Too low dose.	Adjust the amount of coffee to be ground.

Machine actions	Causes	Solutions
Coffee is brewed slowly. <b>(See note)</b>	The coffee grind is too fine.	Change coffee blend or adjust the grind as explained in the "Adjusting the Coffee Grinder" chapter.
	The brew group is dirty.	Clean the brew group ("Brew Group" section).
Coffee leaks out of the dispensing spout.	The dispensing spout is clogged or in the wrong position.	Clean the dispensing spout and its holes. Position the dispensing spout correctly.

**Note:**

these problems can be considered normal if the coffee blend has been changed or if the machine has just been installed.

## ENERGY SAVING

### Stand-by



The Saeco full automatic espresso machine is designed for energy saving, as stated by the Class A energy label.

After a certain time of inactivity that can be set by the user (see chapter "Machine Programming"), the machine turns off automatically. 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.

The machine status can be manually changed to stand-by mode by holding the STAND-BY button for 3 seconds.



#### Note:

when the stand-by mode is activated, the machine may perform a rinse cycle. The cycle can be interrupted by pressing the "☺" button.

The red light on the "⏻" button flashes when the machine is in stand-by mode.

### Disposal

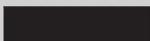
Do not throw away the machine with the normal household waste at the end of its life, but hand it in at an official waste collection centre for recycling. By doing this, you help to preserve the environment.

- The packing materials can be recycled.
- Machine: unplug the machine and cut the power cord.
- Deliver the appliance and the power cord to a service centre or public waste disposal facility.

This product complies with EU Directive 2002/96/EC.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable waste collection centre for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



**TECHNICAL SPECIFICATION**

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

Nominal Voltage - Power Rating - Power Supply	See label on the appliance
Housing Material	Thermoplastic Material/Metal
Size (w x h x d)	336 x 380 x 450 mm
Weight	13.5 kg
Power Cord Length	1200 mm
Control Panel	On the front
Size of cup	145 mm
Water Tank	2.2 litres - Removable type
Coffee bean hopper capacity	320 g
Coffee Grounds Drawer Capacity	18
Pump pressure	15 bar
Boiler	Stainless steel
Safety Devices	Boiler pressure safety valve – Double safety thermostat.

## GUARANTEE AND SERVICE

### Warranty

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

### Service

We want to ensure that you remain satisfied with your machine. If not done already, please register your purchase at **[www.philips.com/welcome](http://www.philips.com/welcome)**. By doing so, we can 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](http://www.philips.com/support)** or contact the Philips Saeco hotline in your country.

The contact number can be found in the warranty booklet by-packed separately or on **[www.philips.com/support](http://www.philips.com/support)**.

## 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](http://www.shop.philips.com/service)**, from your local dealer or authorised service centres.

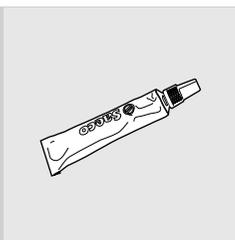
If you have any difficulties obtaining maintenance products for your machine, please contact the Philips Saeco hotline in your country.

The contact details can be found in the warranty booklet by-packed separately or on **[www.philips.com/support](http://www.philips.com/support)**.

### Overview of Maintenance Products

- Decalcifier CA6700
  
- INTENZA+ Water Filter CA6702





- Grease HD5061



- Coffee Oil Remover CA6704



- Milk Circuit Cleaner CA6705



- Maintenance Kit CA 6706







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

[www.philips.com/saeco](http://www.philips.com/saeco)



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