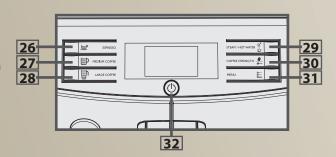
# **CONTROL PANEL QUICK REFERENCE**

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

- 26. Espresso button
- 27. Medium coffee button
- 28. Large coffee button
- 29. Hot steam/water button
- 30. "Aroma"- Coffee Strength button
- 31. Menu button
- 32. 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" section 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



# QUICK START GUIDE MINUTO CLASS HD8772/47

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**



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.



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**



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

2 Turn machine on by pressing "()" button on control panel.



3



Once machine turns on, it will indicate a priming cycle must be started.

4



Place a container under steam wand. Press the "" button to start the cycle. The machine will start the automatic priming by dispensing some water through the steam wand. When the machine stops dispensing, a warm up cycle will begin automatically.

- Once heated, a 1-minute rinse/self-cleaning cycle with fresh water will begin automatically. Place a container under dispensing spout to catch water.
- 6 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.

Place a container under the steam wand and press the "&" button.

Press the "\_" button to start dispensing hot water through the steam wand.

Do this until the "no water" icon appears in 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.
- Place a cup under dispensing spout and press the "<u>■</u>" 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**

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





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**

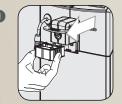
1 Place a coffee mug under the dispensing spout and adjust it accordingly.



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

Press the " button to select your desired aroma or strength. Press the " p" button to start brewing.

### **BREWING A LONG COFFEE USING WHOLE BEANS**



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



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

Press the "• button to select your desired aroma or strength. Press the "• button to start brewing.

## **USING THE AUTOMATIC MILK FROTHER**



Insert suction tube into automatic milk frother. Push the automatic milk frother onto the steam wand until it locks into place.



Plunge suction tube into a milk container. Place a cup under the automatic milk frother. Press the "💆" button then press the "🗒" button to start dispensing frothed milk. Frothed milk will continue to dispense for 3 minutes or until you press the "🗒" button to stop dispensing.

3 After each use, clean milk frother as described in the user manual.