

USER MANUAL



PLEASE READ THIS USER MANUAL CAREFULLY BEFORE USING THE MACHINE.







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,
 - 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
 - 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 Xsmall full automatic espresso machine!

To fully benefit from the support that Philips Saeco offers, please register your product at www.philips.com/welcome. This user manual applies to HD8743, HD8745 and HD8747. The machine is suitable for preparing espresso coffees using whole coffee beans. It can also dispense 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 icon warn against possible severe injuries, danger to life and/or damage to the machine.



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



This icon requests to read carefully this instruction manual, before performing any use or maintenance operation.

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, mains plug or 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 mains plug from the wall socket:
 - If a malfunction occurs.
 - If the machine will not be used for a long time.
 - Before cleaning the machine.

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

- Do not use the machine if the mains plug, the power cord or the machine itself is damaged.
- Do not make any modifications to the machine or its power cord. Only have repairs carried out by a service centre authorised by Philips to avoid a hazard.
- The machine should not be used by children younger than 8 years old.
- The machine can be used by children of 8 years and upwards if they have previously been instructed on the correct use of the machine and made aware of the associated dangers or if they are supervised by an adult.
- Cleaning and maintenance should not be carried out by children unless they are more than 8 years old and supervised by an adult.
- Keep the machine and its power cord out of reach of children under 8 years old.
- The machine may be used by persons with reduced physical, sensory or mental capabilities or lacking sufficient experience and/or skills if they have previously been instructed on the correct use of the machine and made aware of the associated dangers or if they are supervised by an adult.

- Children should be supervised to ensure that they do not play with the machine.
- Never insert fingers or other objects into the coffee grinder.

Caution

- The machine is for household use only and is not intended for use in environments such as canteens, 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, directly next to a hot oven, heater or similar source of heat.
- Only put coffee beans 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.
- Let the machine cool down before inserting or removing any parts.
- Never use warm or hot water to fill the water tank. Use only cold non sparkling drinking water.
- Never clean with scrubbing powders or harsh cleaners.
 Simply use a soft cloth dampened with water.
- Descale your machine regularly. 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 keep the machine at temperature below 0 °C.
 Residue water in the heating system may freeze and cause damage.

 Do not leave water in the water tank when the machine is not used over a long period of time. The water can be contaminated. Use fresh water every time you use the machine.

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.

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

INSTALLATION

Product overview



General description

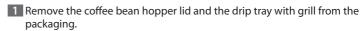
- 1. Coffee bean hopper lid
- 2. Coffee bean hopper
- 3. Dispensing spout
- **4.** Full drip tray indicator
- **5.** Coffee grounds drawer
- **6.** Brew group
- **7.** Service door
- **8.** Control panel
- 9. Protective handle
- 10. Hot water/steam wand
- **11.** Grill
- **12.** Drip tray
- 13. Water tank
- 14. Power cord
- **15.** Ceramic coffee grinder
- **16.** Grinder adjustment key
- 17. Pannarello (optional only available for certain models)
- **18.** Double coffee light
- **19.** Espresso button
- **20.** Temperature light
- 21. No water light
- **22.** Coffee button
- 23. Control dial
- 24. Warning light
- 25. ON/OFF button
- **26.** Grinder adjustment knob

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.

Preparing for use







- Choose a safe, level surface, where there will be no danger of overturning it 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 to the machine. Make sure it is fully inserted.









Not

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 clean the drip tray daily and each time the full drip tray indicator is raised.



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



5 Remove the water tank.



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

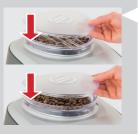
Never fill the water tank with warm, hot, sparkling water or any other liquid, as this may cause damage to the water tank and the machine.



8 Slowly pour the coffee beans into the coffee bean 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.



9 Put the lid on the coffee bean hopper.



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



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



- 12 Make sure the control dial is on the "#" position.
- Press the ON/OFF button to turn the machine on; the " light will begin to flash quickly indicating that the circuit has to be primed.

USING THE MACHINE FOR THE FIRST TIME

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

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

Circuit priming



1 Place a container (1L) under the hot water/steam wand or Pannarello (if supplied).



2 Turn the control dial to the "p" position and wait few seconds.



When water steadily comes out and the "\[\begin{align*} " light flashes slowly, turn the control dial back to the "\begin{align*} " position. The machine is in warm-up mode \] (light " flashes slowly).

Automatic rinse/self-cleaning cycle

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



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



- 2 The indicator lights flash counter clock wise.
- 3 Wait for the cycle to finish automatically.



You can stop dispensing, by pressing either " or " or " button.



4 Wait for the water dispensing to stop. The "\[\]" light is now shining stea-

Manual rinse cycle

During this process you activate the coffee brewing cycle and fresh water flows through the steam/hot water circuit. This takes a few minutes.

1 Place the container under the dispensing spout



2 Check that the " ight shines steadily.



- 3 Press the " button. The machine starts brewing coffee.
- 4 Wait until brewing has been completed and empty the container.



5 Place the container under the hot water/steam wand (Pannarello, if supplied).



- 6 Turn the control dial to the "position.
- 7 Dispense all remaining water. The "\\" light shines steadily.



- 8 Turn the control dial to the "" position.
- 9 Fill in the water tank again and put it back in the machine. Now the machine is ready for making coffee.



When you haven't used the machine for 2 or more weeks, the machine will automatically perform an automatic rinse/self-cleaning cycle after you have switched on the machine. There after you need to initiate the manual rinse cycle as described above.

The automatic rinse/self-cleaning cycle is also initiated when the machine has been in stand-by mode, or switched off, for more than 15 minutes. After this cycle has been completed, you can brew a coffee.

"INTENZA+" water filter installation



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

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



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



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



- 3 Set the "INTENZA+" water filter according to the hardness of the water used:
 - A = Soft water
 - B = Hard water (standard)
 - C = Very hard water



- 4 Put the "INTENZA+" water filter into the empty water tank. Press it down until it cannot move any further.
- 5 Fill the water tank with fresh water and reinsert it into the machine.
- 6 Dispense all the water of the tank by using the hot water function (see chapter "Hot water dispensing.
- 7 Remove the water tank, fill it with fresh water up to the MAX level. Put it back into machine.



8 When the above steps have been completed, the "f" light is shining steadily.



We recommend you to replace the Intenza + filter every 2 months.

ADJUSTMENTS

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

Saeco Adapting System

Coffee is a natural product and its characteristics may change according to its origin, blend and roast. The machine is equipped with a self-adjusting system that allows the use of all types of coffee beans available on the market except for caramelized and flavored coffee beans.

The machine automatically adjusts itself after brewing several cups of coffee to optimize the extraction.

Adjusting the Ceramic Coffee Grinder

Ceramic coffee grinders always quarantee accurate and perfect grinding and coarseness for every coffee specialty.

This provides for full aroma preservation, delivering the truly Italian taste in every cup.



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

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



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

1 Press and turn the grinder adjustment knob inside the coffee bean hopper one notch at a time. Use the coffee grinder adjustment key provided with the machine. You will taste the difference after brewing 2-3 espresso's.



Do not turn the grinder more than 1 notch at the time to prevent damage.





2 The reference marks inside the coffee bean hopper indicate the grind setting. There are 5 different grind settings to choose from position 1 for coarse grind - milder taste to position 2 for fine grind - stronger taste.

Adjusting the Coffee Length

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

Each time the "spresso button or "spresso button are pressed and released, the machine brews a pre-set amount of coffee. Each button may be individually programmed for a specific brew setting.

The following procedure describes how to program the "b" button.



1 Place a cup under the dispensing spout.



2 Press and hold down the " button; the " light flashes during this phase.

3 Release the "button as soon as the desired amount of coffee is reached.

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

Same procedure applies to the " coffee button.

ESPRESSO AND COFFEE BREWING

Steady on

Before brewing coffee, make sure that the green "\begin{cases} " light shines steadily and that the water tank and the coffee bean hopper are filled.



Make sure the control dial is on the "#" position.



- 1 Place 1 or 2 cups under the dispensing spout.
- 2 To brew espresso, press the " espresso button; the " coffee button for a coffee.
- 3 To brew 1 cup of espresso, press the button once. To brew 2 cups of espresso, press the button twice consecutively.

In this operating mode, the machine automatically grinds and doses the correct amount of coffee. Brewing two espressos requires two grinding and brewing cycles, automatically carried out by the machine; during this time the "" light is shining steadily.

- 4 After the pre-brewing cycle, coffee begins to dispense out of the dispensing spout.
- 5 Coffee brewing stops automatically when the pre-programmed level is reached. You can press either the "" or the "" button to stop it earlier.

FROTHING MILK / CAPPUCCINO BREWING



Danger of scalding! Dispensing may be preceded by small jets of hot water. The hot water/steam wand may reach high temperatures: Never touch it with bare hands. Use the appropriate protective handle only.

Frothing milk

When you plan to dispense steam right after switching on the machine or after brewing a coffee, some water still present in the circuit may need to be dispensed first.

For this follow steps below:



1 Place a container under the hot water/steam wand (Pannarello, if supplied).



2 Turn the control dial to the "&" position.



3 The "\" light flashes during the preheating time required by the machine.



4 Steam dispensing will begin when the green light "\ "shines steadily.



5 Turn the control dial to the "" position to stop dispensing steam.



6 Fill 1/3 of a carafe with cold milk.



Note:

Use cold (\sim 5°C / 41°F) milk with a protein content of at least 3% to ensure optimum results when preparing a cappuccino. You can use whole milk or low-fat milk depending on your personal taste.



7 Immerse the hot water/steam wand (Pannarello, if supplied) in the milk to be heated and turn the control dial to the "&" position. Froth the milk by gently swirling the container and moving it up and down.



8 When the milk froth has the desired consistency, turn the control dial back to the "" position to stop dispensing steam.

After using steam to froth the milk, clean the hot water/steam wand (or Pannarello, if supplied) by dispensing a small amount of hot water into a container. For detailed cleaning instructions please see the "Cleaning and Maintenance" section.

After having dispensed steam, you first need to cool down the machine before you can brew an espresso or coffee. For this follow the steps described below:

Steam/Coffee Switchover



1 Press the "" or " button; the " light flashes fast to show that the machine is overheated and cannot brew coffee.



2 You first need to dispense a small amount of water to cool down the machine.



- Place a container under the hot water/steam wand (Pannarello, if supplied) and turn the control dial to the "" position.
- 4 Hot water will be dispensed.
- **5** Wait for the temperature "\[" light to shine steadily.



- 6 Then turn the control dial back to the "#" position to stop dispensing.
- 7 Now you can brew an espresso or coffee.

Making a capuccino



To make a cappuccino place your cup with frothed milk under the coffee dispensing spout and brew an espresso.

DISPENSING HOT WATER



Marning:

Danger of scalding! Dispensing may be preceded by small jets of hot water. The hot water/steam wand may reach high temperatures: Never touch it with bare hands. Use the appropriate protective handle only.



1 Before dispensing hot water, check that the green temperature " | " light shines steadily. If the light flashes slowly, wait for the machine to heat up.



2 Place a cup under the hot water/steam wand (Pannarello, if supplied);



3 Turn the control dial to the "p" position. The machine is warming up and after a few seconds hot water will be dispensed.



4 To stop hot water dispensing, turn control dial back to the "" position.

CLEANING AND MAINTENANCE

Daily Cleaning of the Machine



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

In this chapter it is described in detail which activities you need to perform at which frequency. Not doing this will ultimately make your machine stop working properly. This repair is NOT covered by your warranty!



Note:

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



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







2 Empty and clean the drip tray. Do this also when the full drip tray indicator is raised.



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 back or the Intenza+ water filter (if installed) in its housing by gently pressing and turning it at the same time.
- 3 Fill the water tank with fresh water.

Daily cleaning of hot water/steam wand (Pannarello, if supplied)

The hot water/steam wand (Pannarello, if supplied) needs to be cleaned each time after frothing milk.



Note:

Some models of the machine are supplied with a Pannarello and some are not. Please follow the cleaning steps, depending on the model of your machine.



1 Clean the hot water/steam wand with a wet cloth to remove milk



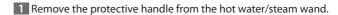
For machine with Pannarello:

1 Remove the external part of the Pannarello and wash it with fresh water.



Weekly cleaning of hot water/steam wand (Pannarello, if supplied)

For machine without Pannarello:



- 2 Wash the protective handle with fresh water and dry it with a cloth.
- 3 Clean the hot water/steam wand with a wet cloth to remove milk residues and dry it.







For machine with Pannarello:

- 1 Remove the external part of the Pannarello.
- 2 Remove the upper part of the Pannarello from the hot water/steamwand.
- 3 Wash the upper part of the Pannarello with fresh water.
- 4 Clean the hot water/steam wand with a wet cloth to remove milk residues.
- 5 Put the upper part back into the hot water/steam wand (make sure it is completely inserted).
- 6 Reassemble the external part of the Pannarello.



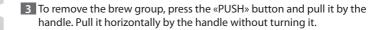


Weekly Cleaning of the Brew Group and of the coffee exit duct

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

1 Turn off the machine by pressing the ON/OFF button and unplug the power cord.

2 Remove the coffee grounds drawer. Open the service door.



4 Clean the coffee exit duct thoroughly with a spoon handle or with another round-tipped kitchen utensil.

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

Do not use detergent/ soap to clean the brew group.













- 6 Let the brew group air-dry thoroughly.
- 7 Thoroughly clean the inside of the machine using a soft, dampened cloth.
- 8 Make sure the brew group is in the rest position; the two reference signs must match. If they do no match, proceed as described in step (8).



9 Gently pull down the lever until it is in contact with the brew group base and the two reference signs on the side of the brew group do match



Make sure the hook to lock the brew group is in the correct position by firmly pressing the "PUSH" button until you hear a click. Check if the hook is at the top end position. If it is not, please try again.



111 Insert the brew group in its seat again until it locks into place WITHOUT pressing the "PUSH" button.



12 Insert the coffee grounds drawer. Close the service door.

Monthly Lubrication of the Brew Group



Lubricate the brew group after approximately 500 cups of coffee or once a month. The grease to lubricate the brew group can be purchased separately. For further details, please refer to the maintenance products page in this manual.



Before lubricating the brew group, clean it under fresh water and let it dry, as described in the "Weekly Cleaning of the Brew Group" section.



1 Apply the grease 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" section).
- 4 Insert the coffee grounds drawer and close the service door.

DESCALING



When the red "\" light starts flashing quickly and the green "\" light is on, you need to descale the machine.

Descaling time: 30 minutes



Caution

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



Use the Saeco decalcifier only. Its formula has been designed to ensure better machine performance. You can purchase the Saeco decalcifier separately. Please refer to the maintenance products page in this user manual for further details.



Warning:

Once started you need to complete the descaling cycle till the very end. During the process, you cannot turn the machine off through the power on/off button.

If you have unplugged the power cord to stop, you need to plug it back in, turn the machine on and redo the descaling process from step 7.



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 discaling solution.

Preparation



- 1 Empty the drip tray and place it back. Remove the Pannarello and the Intenza waterfilter (as applicable).
- Empty the water tank and poor the entire descaling solution in it. Fill it up with fresh water to the MAX level and put it back.
- 3 Turn off the machine!



Warning:

If you don't turn off the machine you will be making a coffee instead of activating the descaling cycle!



4 Make sure the control dial is on the "#" position.



Place a large container under the hotwater/steam wand.

Descaling



- Press the "p" and "p" button at the same time for about 5 seconds.
- 7 The red "\frac{1}" light starts flashing quickly and will keep on doing this through out the entire descaling cycle.

The machine dispenses internally at several one minute intervals the descaling solution in the drip tray.

It does not dispense through the hot water/steam wand. This will take approximately 5 minutes.

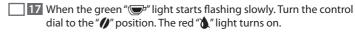


- 8 When the green " ight turns on, turn the control dial to the " position.
- 9 After approximately 1 minute, the machine dispenses at several one minute intervals through the hot water/steam wand until the water tank is empty. This will take approximately 15 minutes.



dial back to the " position.





18 Empty the large container and the drip tray and place them back.

Rinsing Cycle 2



- 19 Rinse the water tank and fill it up to the MAX level with fresh water. Put it back in the machine.
- 20 When the green "" light turns on, turn the control dial to the " position.
 - 21 The machine dispenses through the hot water/steam wand until the water tank is empty.



- 22 After this, the machine turns off. The red "I" light switches off. Turn the control dial to the "#" position.
- 23 Rinse the drip tray and put it back. Reinstall the Pannarello and Intenza waterfilter (as applicable).
- 24 Rinse the water tank and fill it up to the MAX level with fresh water. Put it back in the machine.
- 25 To make coffee, turn on the machine.

MEANING OF THE WARNING SIGNALS

Control panel



Light Signals

Causes

Solutions



The machine has warmed up and is now ready:

- For coffee brewing;
- For hot water dispensing;
- For steam dispensing





The machine is warming up to brew espresso or dispense hot water or steam.

Slowly flashing



Overheating protection active. You cannot brew coffee yet.

You need to dispense some hot water first to cool down the machine.

Quickly flashing



Flashing quickly and light steady on

You need to descale the machine!

Not descaling will ultimately make your machine stop working properly.

This is NOT covered by your warranty!

Light Signals Causes **Solutions** The machine is in descaling mode. Turn the control dial to the " position." Complete the descaling procedure till the very end. Flashing quickly and light steady on The machine is in descaling mode. Turn the control dial to the "" position. Complete the descaling procedure till the very end. Flashing quickly and slowly flashing. The machine is in descaling mode. Rinse the water tank and fill it up to the MAX level. Complete the descaling procedure till the very end. Flashing quickly and alight steady on. The machine is programming the amount Release the button as soon as the desired amount of coffee is of coffee to brew. reached. Slowly flashing The machine is brewing a double coffee. Steady on Low water level. Fill the water tank with fresh water. After reinserting the filled water tank, the indicator light turns off.

Steady on

Light Signals	Causes	Solutions
Steady on	The coffee bean hopper is empty.	Fill the coffee bean hopper with coffee beans and start the procedure again.
	The coffee grounds drawer is full.	With the machine turned on, empty the coffee grounds drawer. If the coffee grounds drawer is emptied with the machine turned off the coffee cycle counter is not reset. Wait until the " \P " light starts to flash before placing back the coffee grounds drawer.
Quickly flashing	The water circuit is empty.	Fill the water tank with fresh water and dispense hot water as described in Section "Using the Machine for the First Time".
Slowly flashing	Brew group is not inserted. Coffee ground drawer is not inserted. Service door is open. Control dial is not in correct position.	Make sure that all components have been correctly inserted and closed. The flashing "\frac{1}{2}" light will now turn off.
Flashing in counter-clockwise direction	The machine is performing the rinse/self-cleaning cycle.	The machine ends the rinse/self-cleaning cycle automatically. You can interrupt the rinse/self-cleaning cycle by pressing " either" buttons
Flashing alternately	A fault has occurred in the brew group.	Try again to brew another espresso or a coffee.
Flashing simultaneously	The machine is out of order.	Turn the machine off. After 30-seconds, turn it back on. Try this 2 or 3 times. If the machine does NOT start, contact the Philips Saeco hotline.

TROUBLE SHOOTING

This chapter summarizes the most common problems you could encounter with your machine. If you are unable to solve the problem with the information below, visit **www.philips.com/support** for a list of frequently asked questions or contact the Philips Saeco hotline in your country. You find its contact details in the warranty booklet bypacked separately or on www.philips.com/support.

Problem	Possible Cause	Solution
The machine does not turn on.	The machine is not connected to the power source.	Connect the machine to the power source.
The coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.
Hot water or steam is not dispensed.	The hole of the hot water/steam wand is clogged.	Clean the hole of the hot water/ steam wand using a pin. Make sure that the machine is turned off and has cooled down before performing this operation.
	Pannarello is dirty (if supplied).	Clean the Pannarello.
The espresso does not have enough crema (see note).	The coffee blend is unsuitable, the coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the ceramic coffee grinder as explained in section "How to adjust the ceramic coffee grinder".
The machine takes a long time to warm up or the amount of water dispensed from the hot water/steam wand is too small	The machine's water circuit is clogged by limescale build-up.	Descale the machine.
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 correct position.
	The coffee grounds drawer is inserted.	Remove the coffee grounds drawer, thereafter remove the brew group.
The machine grinds the coffee beans but no coffee comes out (see note).	The brew group is dirty.	Clean the brew group (section "Weekly Cleaning of the Brew Group").
	The water circuit is not primed.	Fill the water tank with fresh water and dispense hot water.
	This may sometimes occur when the machine is automatically adjusting the dose.	Brew a few espressos as described in the section "Saeco Adapting System".
	The dispensing spout is dirty.	Clean the dispensing spout.

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Problem	Possible Cause	Solution
The coffee is too weak (see note).	This may sometimes occur when the machine is automatically adjusting the dose.	Brew a few espressos as described in the section "Saeco Adapting System".
	The ceramic coffee grinder is set to a coarse grind.	Adjust the ceramic coffee grinder to a finer setting (see section "Adjusting the Ceramic Coffee Grinder")
Coffee is brewed slowly (see note).	The coffee grind is too fine.	Change coffee blend or adjust the grind as explained in section "Adjusting the Ceramic Coffee Grinder".
	The water circuit is not primed.	Fill the water tank with fresh water and dispense hot water.
	The brew group is dirty.	Clean the brew group (section "Weekly Cleaning of the Brew Group").
The drip tray gets filled although no water is drained.	Sometimes water is drained automatically by the machine into the drip tray to manage the rinsing of the circuits and ensure optimum machine performance.	This is seen as normal machine behaviour.



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

ENERGY SAVING

Stand-by



The machine is designed for energy saving- proven by the Class A energy

After 60 minutes of inactivity, the machine turns off automatically.

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 collection point 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 power cord to a service center 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 collection point 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 inside of the service door		
Housing material	ABS - Thermoplastic		
Size (w x h x d)	295 x 325 x 420 mm - 11.5" x 13" x 16.5"		
Weight	6.9 kg - 15 lbs		
Power Cord Length	800 - 1200 mm / 31.5" - 47"		
Control Panel	Front		
Pannarello (only available for certain models)	Special for cappuccinos		
Cup sizes	Up to 95mm		
Water Tank	1.0 litres – 33 oz. / Removable		
Coffee Bean Hopper Capacity	170 g / 6.5 oz.		
Coffee grounds Drawer Capacity	8		
Pump pressure	15 bar		
Boiler	Stainless steel		
Safety mechanisms	Thermal fuse		

GUARANTEE AND SERVICE

Guarantee

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

Service

We want to ensure that you remain satisfied with your machine. If not done already, please register your product on **www.philips.com/welcome** so that 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** or contact the Philips Saeco hotline in your country. You find its phone number in the worldwide booklet by packed separately or on **www.philips.com/support**.

ORDERING MAINTENANCE PRODUCTS

For cleaning and descaling, use Saeco maintenance products only. You can purchase these products at the Philips online shop (if available in your country) at www.shop.philips.com/service, your local dealer or at 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.

Overview of maintenance products

- INTENZA+ WATER FILTER (CA6702)



- GREASE (HD5061)



- DECALCIFIER (CA6700)



- MAINTENANCE KIT (CA 6706)







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

