



## Espresso & Cappuccino Perfetto by Philips Saeco

Exprelia

Certified by Centro Studi Assaggiatori - Italian Tasters

This machine has been certified with the in-cup sensory quality label Espresso & Cappuccino Perfetto by Philips Saeco. That's because the result of the brewing process of espresso and cappuccino satisfies the strict sensory parameters set by Philips Saeco and certified by the most advanced Italian centre in the field of sensory analysis, Centro Studi Assaggiatori - Italian Tasters. Philips Saeco is the cutting-edge company in the sector of the fully automatic espresso machines for home to pay big attention to the effect its beverages have on the senses, providing you with an engaging, fulfilling experience of the best taste and aroma. This special focus is particularly important as one's enjoyment of espresso and cappuccino involves several senses; we use sight to appraise the quality of the crema layer of espresso or the quality of the milk foam, scent to savour the aroma, touch to perceive the velvety effect on the palate and taste to appreciate the flavour.

Set your machine to perfect taste

Taste is something really personal and with our fully automatic machine you can always find your perfect combination. If you would like to try the Espresso & Cappuccino Perfetto by Philips Saeco, follow these easy steps:

### Espresso Perfetto by Philips Saeco

<b>Coffee Blend</b>	Pure full roasted Arabica
<b>Saeco Adapting System</b>	Default setting
<b>Aroma Strength selection (gr coffee)</b>	3 beans - Strong (10gr)
<b>Coffee Dispensing spout</b>	Lower Position
<b>Coffee ceramic grinder adjustment</b>	2-Fine Grind
<b>Prebrewing</b>	High
<b>Temperature</b>	Max
<b>Length (ml of coffee dispensed)</b>	35 ml
<b>SBS</b>	Max

**PHILIPS**  
**Saeco**

sense and simplicity





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### Cappuccino Perfetto by Philips Saeco

<b>Coffee Blend</b>	Pure full roasted Arabica
<b>Milk typology</b>	High Quality fresh whole milk
<b>Milk temperature</b>	Refrigerated
<b>Saeco Adapting System</b>	Default setting
<b>Aroma Strength selection (gr coffee)</b>	1 bean - Mild (8gr)
<b>Milk Quantity (ml milk dispensed)</b>	1 bar
<b>Coffee Quantity (ml of coffee dispensed)</b>	35 ml
<b>Coffee Dispensing spout</b>	Lower Position
<b>Coffee ceramic grinder adjustment</b>	2-Fine Grind
<b>Prebrewing</b>	High
<b>Temperature</b>	Max
<b>Milk frothing</b>	Max
<b>SBS</b>	Max

