

A close-up photograph of a woman with blonde hair and blue eyes, wearing a maroon turtleneck sweater. She is holding a clear glass cup filled with coffee topped with a thick layer of white foam. She is looking directly at the camera with a slight smile. The background is softly blurred, showing what appears to be a cafe or kitchen setting.

PHILIPS

Maintenance
guide

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Excellence coffee **at-home**

Congratulations

To your **at-home** coffee experience

Thank you for choosing Philips!

This booklet recommends routines that will keep your machine in top condition to provide you with delicious tasting aromatic coffee every time. Regular maintenance also prolongs the life of the machine.

We suggest that you keep this booklet, together with the user manual, close to your espresso machine so it is always at hand when you need it as a guide to perform maintenance.





Our **product experts** are here to help

Please contact us directly if you experience any problems or have questions regarding the use and maintenance of your espresso machine.

Our support is open:
mon-fri 09:00-18:00

Email or chat with us via
www.philips.com/support

SWEDEN:

Call us on **08 579 290 67**

Chat 09:00–21:00

DENMARK:

Call us on **35 44 41 30**

NORWAY:

Call us on **22 97 19 50**

FINLAND:

Call us on **09 88 62 50 41**



If you prefer to see an instruction movie or get step by step instructions online go to
philips.se/espresso philips.dk/espresso philips.no/espresso philips.fi/espresso



Register your product at **My Philips**

Go to **www.philips.com/welcome** and register your product at My Philips today!

Why register at My Philips?

Get quick access to everything you need to know about your product.



Read more about the product



Manuals and Documents



Get support



Chat now



Write Review



Frequently asked questions about the product



Spare parts and accessories



Descal your espresso machine regularly

Why should I descale?

Over time, your espresso machine will start to build up calc or limescale – this happens in all electrical appliances that use water.

Set the water hardness

Your machine is supplied with a standard water hardness setting suitable for most types of water. Since the hardness of the water differs between regions, you can do a water test to be able to set your espresso machine to the right water hardness.





Easy Cappuccino



Your machine will let you know when it's **time to descale**

How do I know when it is time to descale?

Your machine will inform you when it is time to descale. How often you need to descale depends on how frequently you use the machine and also what type of coffee drinks you usually make.

Look in the user manual to find out how your espresso machine's descale signal looks like.

How do I descale?

- You need Saeco descaling solution CA6700 or CA6701.
- The process takes approximately 30-45 minutes and includes one cleaning cycle with the descaling solution and one rinse cycle with fresh water.
- Please see your user manual for step by step instructions.



If you prefer to see an instruction movie or get step by step instructions online go to philips.se/espresso philips.dk/espresso philips.no/espresso philips.fi/espresso



Clean your **brew group**

The brew group is the heart of the machine. Clean and grease it to make sure it runs like clockwork.

By regularly cleaning and lubricating your machine's brew group, you prevent coffee residues clogging up the circuits and keep mechanical parts moving smoothly.



Every week

- Remove the brew group and rinse it with lukewarm water.
- Allow the brew group to air-dry before putting it back in the machine.

Every month

Prevent clogged up circuits by removing oil from the brew group.

- Remove oil from the brew group by using the degreasing tablet CA6704.
- Place the degreasing tablet in the pre-ground coffee compartment.
- Follow step by step instructions in your user manual to finish the complete process.



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Lubricate your brew group

To ensure that the mechanical parts will continue to move smoothly, lubricate your brew group regularly.

Which lubricant should I use?

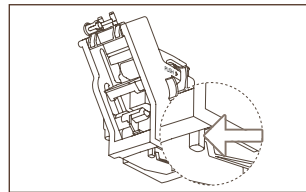
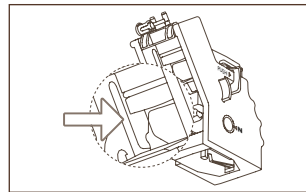
Use Saeco grease HD5061.

How often should I lubricate the brew group?

- If you brew 1-5 cups per day, lubricate every 4 months.
- If you brew 6-10 cups per day, lubricate every 2 months.
- If you brew more than 10 cups per day, lubricate once a month.

Which parts of the brew group should I lubricate?

1. Switch off the machine and unplug it.
2. Remove the brew group and rinse it under lukewarm water and let it air-dry.
3. Apply a thin layer of grease around the shaft in the bottom of the brew group.
4. Apply a thin layer of grease to the rails on both sides.



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Clean the coffee funnel

Clean the coffee funnel to make sure the ground coffee runs smoothly through the machine.

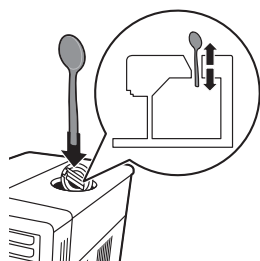
Coffee residue can block the coffee funnel inside the machine. To prevent the coffee funnel from getting clogged, you need to clean it weekly.

Why clean the coffee funnel?

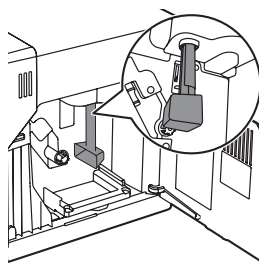
If the funnel is blocked, none or very little ground coffee will reach the brew group resulting in watery coffee.

How do I clean the coffee funnel?

1. Remove the brew group from the machine.
2. Open the lid of the pre-ground coffee funnel. (Picture A) Note: If there is no pre-ground coffee funnel, insert the spoon handle into the coffee funnel from below (Picture B).
3. Place the spoon handle into the funnel.
4. Move the handle up and down until the clogged ground coffee falls down. Note: Some force may be required, since clogged ground coffee can form quite a hard cake inside the funnel.



Picture A



Picture B



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Clean the **milk carafe**

Clean the milk carafe to ensure hygienic and frothy milk foam.

After every use

- Perform a quick clean of the milk system after brewing a milk based beverage.

Every day

- Remove the top of the milk carafe and disassemble it. Rinse the parts thoroughly with lukewarm water.

Every week

- Clean the milk circuits by filling up the milk carafe with water and put an empty cup under the dispenser and push the button for frothing milk.
- Disassemble and clean all parts of the milk carafe in lukewarm water.

Every month

- Prevent clogged up milk circuits by using the Saeco milk circuit cleaner CA6705.
- Follow the step by step instructions in the user manual.



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Clean the **milk frother**

Clean the milk frother on machines without milk carafe.

Automatic milk frother

Every day

Clean the milk circuits by placing the milk tube into a jug filled with fresh water, put an empty cup under the dispenser and press the milk froth button. Stop dispensing when clear water is coming through.

Every week

- Remove the automatic milk frother from the hot water/steam dispensing spout
- Disassemble the milk frother and rinse the parts in lukewarm water.

Classic milk frother

Every day

- Remove the external part of the classic milk frother and rinse it with lukewarm water.



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Descaling
CA6700 or CA6701



Maintenance kit
CA6706 or CA6707

Products for **taking care** of your espresso machine

To clean, grease and descale, we always recommend using Saeco maintenance products.

They are specifically developed for your espresso coffee machine and ensure that the taste and quality are never compromised.

Use the code* **espresso** to get **30% OFF** your first purchase of maintenance products in Philips webshop: www.philips.com/shop

** The code is valid for one purchase of maintenance products until December 2017. Only in Sweden, Denmark and Finland.*



Intenza water filter
CA6702



Milk circuit cleaner
CA6705



Coffee oil remover
CA6704



Brew group grease
HD5061



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