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02

English

# INTELIA

Type HD8752

## OPERATING INSTRUCTIONS



READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE.

EN

02

CE

**PHILIPS**  
**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

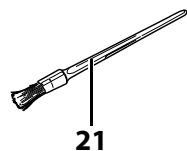
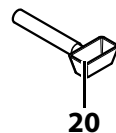
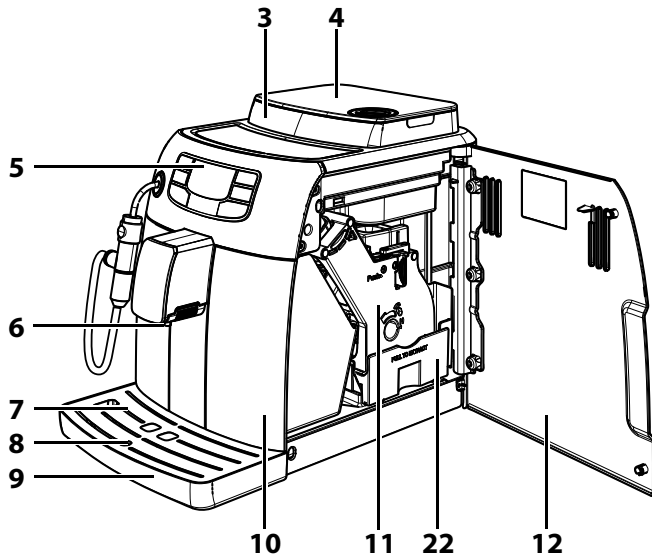
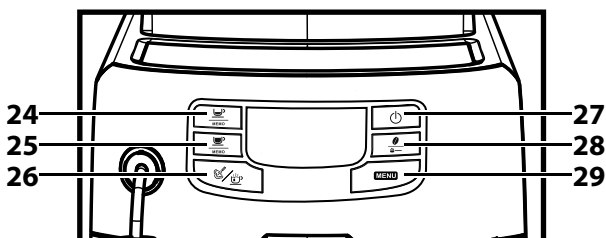
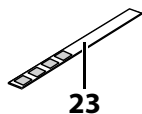
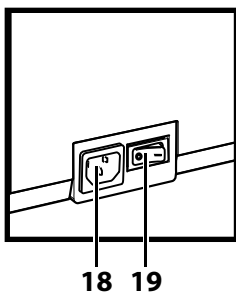
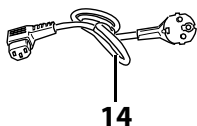
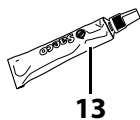
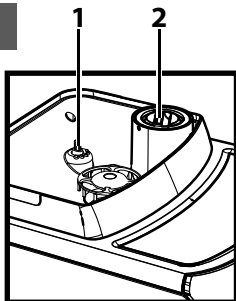
This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine 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.

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## Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at **[www.philips.com/welcome](http://www.philips.com/welcome)**.

In this user manual you will find all the information you need to install, use, clean and descale your appliance. In case you need further support, please contact the toll free Philips consumer care help line. You can find the phone number on the last page of this document and in the warranty booklet supplied with the appliance.

## General Description (fig. 1)

1. Grinder adjustment knob
2. Pre-ground coffee compartment
3. Coffee bean hopper
4. Coffee bean hopper lid
5. Control Panel
6. Dispensing spout
7. Cup holder grill
8. Full drip tray indicator
9. Drip tray
10. Coffee grounds drawer
11. Brew group
12. Service door
13. Grease for the brew group
14. Power cord
15. Cappuccinatore
16. Suction tube
17. Water tank
18. Power cord socket
19. Power button
20. Coffee grinder adjustment key + Pre-ground coffee doser
21. Cleaning brush
22. Coffee residues drawer
23. Water hardness test
24. Espresso coffee brew button
25. Long Espresso brew button
26. Hot water/steam selection button
27. ON/OFF button
28. "Aroma" - Pre-ground coffee button
29. "MENU" button
30. Descaling solution

## Important

Read this user manual carefully before using the appliance and save it for future reference.

Never allow water to come into contact with any of the electrical parts of the machine: Danger of short circuit! Steam and hot water may cause scalding! Do not direct the steam or hot water jet towards body parts. Carefully handle the steam/hot water spout by its grip: Danger of scalding!

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### Intended Use

The coffee machine is intended for domestic use only. Do not make any technical changes or use the machine for unauthorised purposes since this would create serious hazards! The appliance is not to be used by persons (including children) with reduced physical, mental or sensory abilities or with scarce experience and/or expertise, unless they are supervised by a person responsible for their safety, or they are instructed by this person on how to properly use the machine.

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### Power Supply - Power Cord

Only connect the coffee machine to a suitable socket. The voltage must correspond to that indicated on the machine label located on the inside of the service door.

Never use the coffee machine if the power cord is defective or damaged. If the power cord is damaged, it must be replaced by the manufacturer or by its authorised service centre.

Do not pass the power cord around corners, over sharp edges or over hot objects and keep it away from oil.

Do not use the power cord to carry or pull the coffee machine.

Do not pull out the plug by the power cord or touch it with wet hands. Do not let the power cord hang freely from tables or shelves.

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### For the Safety of Others

Prevent children from playing with the machine. Children are not aware of the risks related to electrical household appliances. Do not leave the machine packaging materials within the reach of children.

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### Danger of Burns

Never direct the jet of hot steam and/or hot water towards yourself or others: **Danger of scalding!** Always use the handles or knobs provided.

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### Machine Location - Suitable Location for Operation and Maintenance

For best use, it is recommended to:

- Choose a safe, level surface, where there will be no danger of overturning the appliance or being injured;
- Choose a location that is sufficiently well-lit, clean and near an easily reachable socket;
- Provide for a minimum distance from the sides of the machine as shown in the illustration;
- While switching on or off the machine, we suggest placing an empty glass under the dispensing spout.

Do not keep the machine at temperatures below 0°C. Frost may damage the machine. Do not use the coffee machine outdoors.

In order to prevent its housing from melting or being damaged, do not place the machine on very hot surfaces and close to open flames.

## Cleaning and Storing the Machine

Keep the machine at its best, clean and store it properly. Since the machine uses natural ingredients to brew beverages (coffee beans, water, milk, etc.), some residues of ground coffee or condensed water could be present on its supporting surface. For this reason we recommend to periodically clean both the visible parts of the machine and the area beneath it.

Before storing the machine we strongly recommend to clean it:

- Water left in the tank and/or the water circuit for several days should not be consumed. If the machine is going to remain inactive for a long time, dispense water from the steam wand and carefully clean the Cappuccinatore (if supplied).
- Turn off the power button and clean the machine. Finally, remove the plug from the socket. Wait for the machine to cool down.

Never immerse the machine in water! Store it in a dry place, out of the reach of children. Keep it protected from dust and dirt. It is strictly forbidden to tamper with the internal parts of the machine.

## Malfunction

In case of failure, problems or a suspected fault resulting from the falling of the machine, immediately remove the plug from the socket. Never attempt to operate a faulty machine. For further information on troubleshooting and service, please refer to the "Troubleshooting" and "Service" chapters.

## Fire Safety Precautions

In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or dry powder extinguishers.

## First Use

### 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.

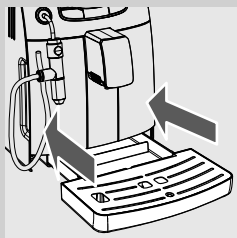
### Preliminary Operations

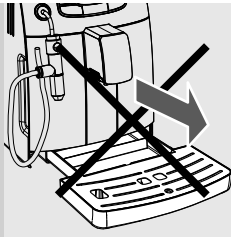
Remove the drip tray with cup holder grill and the coffee machine from the packaging. Place the machine in a place that meets the requirements described in the safety regulations.

- 1** Place the drip tray with grill into its seat on the machine. Make sure it is fully inserted to its limit stop.

*Important Note:*

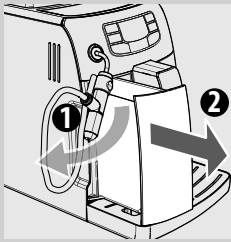
- Insert the plug into the socket only when indicated and make sure the power button is on "0".
- Carefully read the explanations of all the warnings the machine displays



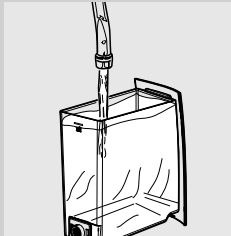


to the user on the control panel LCD display (chapters "LCD Display Warnings").

NEVER remove the drip tray when the machine is on. Wait for a couple of minutes after turning on/off, as the machine will be carrying out a rinse/self-cleaning cycle (see section "Rinse/Self-Cleaning Cycle").

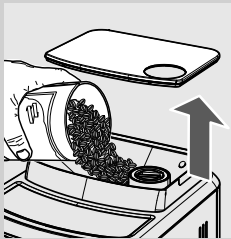


**2** Remove the water tank from its seat.



**3** Rinse and fill it with fresh water, making sure that the (MAX) level indicated in the tank is not exceeded. Place the tank back in its place by pushing it until its limit stop (the external profiles must match).

Fill the tank only with fresh, non-sparkling water. Hot water or any other liquid may damage the tank and/or the machine. Do not operate the machine without water. Make sure there is enough water in the tank.



**4** Remove the coffee bean hopper lid.

*Note: The hopper may be provided with different safety features according to the regulations applicable in the country of use of the machine.*

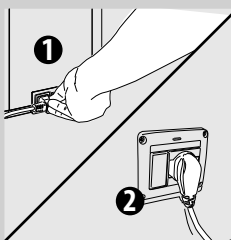
**5** Slowly pour the coffee beans into the hopper.

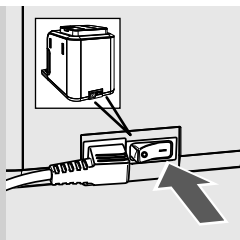
Only coffee beans must be put into the coffee bean hopper. If ground coffee, instant coffee or any other object is put in the coffee bean hopper, it may damage the machine.

**6** Reposition the coffee bean hopper lid.

**7** Insert the plug into the socket on the back of the machine.

**8** Insert the plug of the other end of the cable into a wall socket with suitable power voltage.

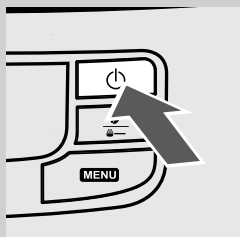




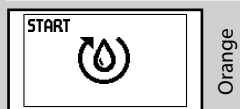
- 9** Switch the power button to "I" to turn on the machine.



The display shows the Stand-by icon.

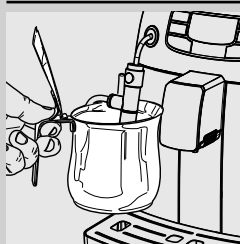


- 10** To turn on the machine simply press the "⏻" button.



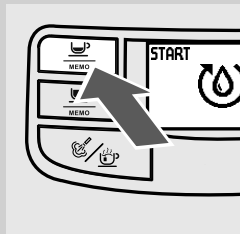
The display indicates that the circuit must be primed.

### Circuit Priming



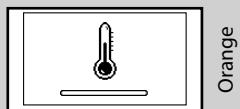
In order to avoid that any water is left in the circuit for a long time, before starting the machine for the first time, and after long periods of inactivity, the water circuit needs to be primed. This is because we want to offer you a perfect and fresh product.

- 1** To prime the water circuit, place a container under the Cappuccinatore.



- 2** Select "START" by pressing the "☺" button. The machine starts the automatic priming of the circuit by letting out a pre-set quantity of water through the Cappuccinatore. The bar under the icon shows the operation progress.

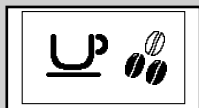
When the process is complete, the machine stops dispensing automatically.



The display shows the machine warm-up icon, as shown in the figure.



Orange



Green

- 3** Once the warm-up is complete, the machine performs a rinse cycle of the internal circuits.

During this phase, the icon indicated in the figure will be displayed.

- 4** When the operations described above are complete, the icon is displayed.

The machine is ready to brew beverages.

- 5** To brew coffee or dispense hot water or steam, and for a proper use of the machine, carefully follow the instructions provided.

*Note: If the machine is being used for the first time or after a long period of inactivity, follow the procedures described in the following section.*

### Rinse/Self-Cleaning Cycle

After the automatic priming of the circuit, the machine will automatically rinse/clean the circuit. This cycle allows rinsing the internal coffee circuits with fresh water. The cycle is automatically performed also in the following conditions:

- At machine start-up (with cold boiler)
- After priming the circuit (with cold boiler)
- During the Stand-by preparation phase (if a coffee product has been brewed)
- During the turning off phase after pressing the ON/OFF button (if a coffee product has been brewed).



Orange

A small amount of water will be dispensed to rinse and heat all the machine components; in this phase this icon is displayed.

We strongly recommend to wait for the cycle to finish automatically.  
The dispensing procedure can be stopped by pressing the "MEMO" button.

### For a perfect Espresso: Rinse the coffee circuit if using the machine for the first time or after a long period of inactivity.

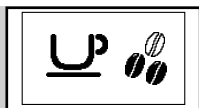
Besides the rinse/self-cleaning cycle, we recommend you to run these simple operations to always brew excellent espresso.

They have to be performed:

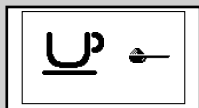
- A) At first start-up;
- B) When the machine remains inactive for a long time (more than 2 weeks).

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

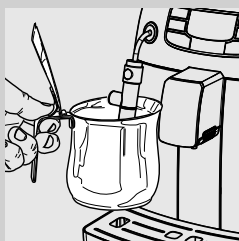
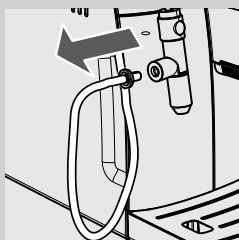




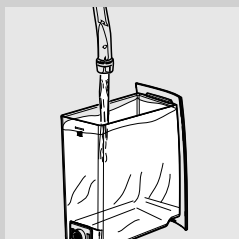
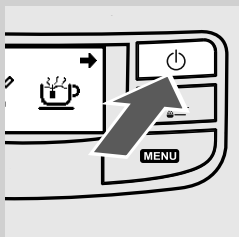
Green



Green



Green



Before starting the procedure, check that the following icon is displayed.

- 2 Select the pre-ground coffee brewing function by pressing the "☕" button one or more times, until the following icon is displayed.

*Note: Do not add pre-ground coffee into the compartment.*

- 3 Press the "MEMO" button. Wait until the dispensing procedure is complete and empty the water tank.
- 4 Repeat the operations from step 1 to step 3 for 3 times, then continue with step 5.
- 5 Remove the pin with the suction tube from the Cappuccinatore.

- 6 Place a container under the Cappuccinatore.

- 7 Press the "☕" button. The following icon is displayed.

- 8 Press the "⏻" button to start dispensing hot water. Dispense water until the no water signal appears.

- 9 At the end, fill the water tank again. Then the products can be brewed as described in the following sections.

Warning: At the end, reposition the pin with the tube that was removed at step 5, in order to be able to correctly use the machine.

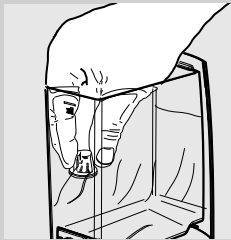


### "INTENZA+" Water Filter (Optional)



The "INTENZA+" water filter can improve the quality of water. Using the "Intenza+" filter will prevent limescale from building up and will ensure a much more intense aroma to your espresso coffee. We therefore recommend you to install the "Intenza+" water filter. You can purchase it at your local dealer or on-line at the Philips on-line shop at <http://shop.philips.com>.

### "INTENZA+" Water Filter Installation

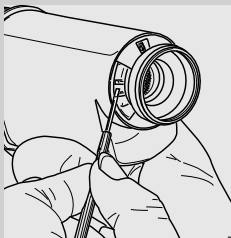


- 1** Remove the small white filter from the tank and store it in a dry place sheltered from dust.



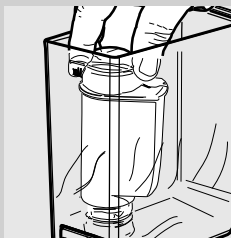
- 2** Remove the "INTENZA+" water filter from its packaging, immerse it vertically (with the opening positioned upwards) in cold water and delicately press the sides so as to let the air bubbles out.

Measuring water hardness is very important in order to correctly manage the "INTENZA+" water filter and the frequency with which the machine must be descaled.

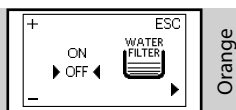


- 3** The filter should be set according to the measurements performed to set the water hardness. Use the water hardness test strip provided with the machine. Set the "Intenza Aroma System" as specified on the filter packaging (see section "Measuring Water Hardness").

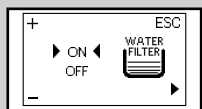
A = Soft water  
B = Hard water (standard)  
C = Very hard water



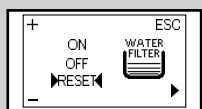
- 4** Put the filter into the empty tank. Press it until its limit stop.
- 5** Fill the tank with fresh drinking water and reinsert it into the machine.
- 6** Dispense the water in the tank by using the hot water function (see section "Hot Water Dispensing").
- 7** Fill the water tank again.



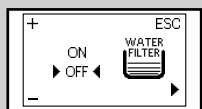
Orange



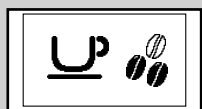
Orange



Orange



Orange



Green

**8** Press the "MENU" button and scroll the pages by pressing the "↵" button until the following page is displayed.

**9** Press the "↵" button to select "ON" and press the "↵" button to confirm.

In this way the machine has been programmed to inform the user of the need to replace the filter.

*Note: When an "INTENZA+" water filter must be replaced with a new one, the function must be reset. Replace the filter as previously shown. After that, enter the programming menu until the indicated page is displayed and select the "RESET" option. Then press the "↵" button. 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 "OFF" option and then press the "↵" button.*

**10** To exit, press the "⏻" button until the home page is displayed.

*Note: If there is no "INTENZA+" water filter, insert the small white filter previously removed into the water tank.*

## Measuring Water Hardness

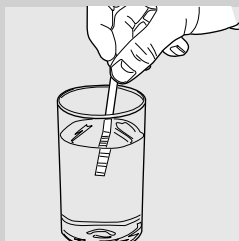
Measuring water hardness is very important in order to correctly manage the "INTENZA+" filter and the frequency with which the machine must be descaled.

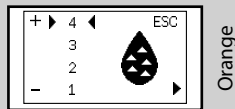
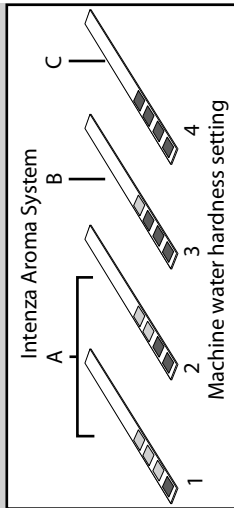
**1** Immerse in water the water hardness test strip provided with the machine for 1 second.

*Note: The test strip is only valid for one measurement.*

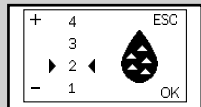
**2** Check how many squares change colour and refer to the table.

*Note: The letters correspond to the references that are located in the base of the Intenza filter. The filter must be adjusted according to this measurement.*

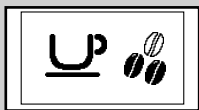




Orange



Orange



Green

**3** The numbers correspond to the settings that are found for the water hardness adjustment, shown in the programming chapter.

More precisely:

1 = 1 (very soft water)

2 = 2 (soft water)

3 = 3 (hard water)

4 = 4 (very hard water)

**4** Once you know this value, set the water hardness value.

Press the "MENU" button and scroll the pages by pressing the "☉" button until the following page is displayed.

*Note: The machine is supplied with a standard adjustment suitable for most of the uses.*

**6** Press:

The "☉" button to increase the value

or

the "☉" button to reduce the value.

**7** Press the "☉" button to confirm the adjustment.

**8** Press the "⏻" button to exit and brew the products.

### Espresso Coffee: Brewing and Adjustments

The machine you have bought works with coffee beans and/or pre-ground coffee. It allows for certain adjustments that will permit you to use it to its full potential and get a complete "Espresso experience".

Saeco Adapting System: An intelligent self-adjusting system that allows the use of all types of coffee beans available on the market.

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

- The machine automatically adjusts itself in order to optimise the extraction of the coffee, ensuring perfect compression of the tablet to obtain a creamy espresso coffee that will release all the aromas, regardless of the type of coffee used.
- The optimisation process is a learning process that requires the brewing of a certain number of coffee cups to allow the machine to adjust the compactness of the ground coffee.
- Attention should be given to special blends, which require grinder adjustments in order to optimise the extraction of coffee - (see section "Adjusting the Coffee Grinder").

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### Pre-brewing Technology: Enhancing the Aroma

Thanks to the Pre-brewing Technology, ground coffee is moistened before the actual brewing process, ensuring that the aroma can unfold even better.

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### Adjustable Ceramic Coffee Grinder: a Full Aroma Preservation

The ceramic grinders always guarantee accurate grinding for every coffee blend. In addition, this technology prevents the beans from overheating. These two combined factors provide for a full aroma preservation, delivering the truly Italian taste in every cup.

**Warning! The grinder adjustment knob, which is placed inside the coffee bean hopper, must be turned with the Coffee grinder adjustment key only when the coffee grinder is working. Do not put any material other than coffee beans into the hopper. Do not pour ground and/or instant coffee into the coffee bean hopper.**

Warning: The coffee grinder contains moving parts that may be dangerous. Therefore, do not insert fingers and/or other objects. In case of malfunction, turn off the appliance 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. Do not pour coffee beans when the coffee grinder is working.

The machine allows you to make slight adjustments to the coffee grinder to adapt it to the kind of coffee used.

The adjustment must be performed by means of the pin located inside the coffee bean hopper. This must be pressed and turned using the supplied key only.



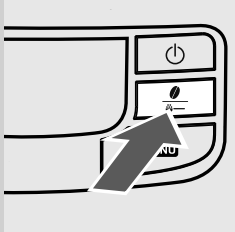
Press and turn the pin one notch at a time and brew 2-3 cups of coffee; this is the only way to notice differences in grind.

The reference marks inside the coffee bean hopper indicate the grind setting. There are 5 different grind settings to choose from with the following references:

- 1 - Coarse Grind: Lighter taste, for dark roasted coffee blends;
- 2 - Fine Grind: Bolder Taste, for light roasted coffee blends.

### "Aroma" Adjustment: Select Your Favourite Amount

Choose your favourite coffee blend and adjust the amount of coffee to be ground until they meet your personal taste. The machine is set-up to adjust the amount according to the coffee to be ground.



Four choices are possible by pressing and releasing the "☉" button: Mild, medium or strong aroma, and pre-ground coffee.

Selection can be made when the beans appear on the display. Each time the "☉" button is pressed and released, the aroma changes by one degree, according to the selected amount:

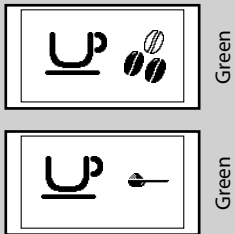
- ☉☉☉ = Mild aroma
- ☉☉☉☉ = Medium aroma
- ☉☉☉☉☉ = Strong aroma

*Note: Selection must be made prior to select coffee. The system sets the aroma according to the personal taste of the user.*

After selecting "Strong aroma", the function for brewing coffee with pre-ground coffee is displayed.

This selection is displayed by the icon on the side.

Refer to the relevant section to use this function.



**Brewing Coffee**

*Note: Should the machine not brew coffee, make sure that the water tank contains water.*

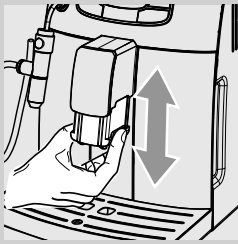
Before brewing coffee check the lights on the display and make sure the water tank and coffee bean hopper are full.

Before brewing coffee, adjust the height of the dispensing spout according to your needs and select the aroma or pre-ground coffee.

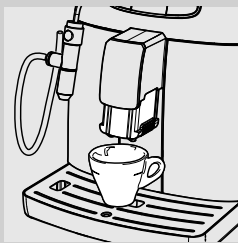
**Adjusting the Dispensing Spout**

Most cups on the market can be used with this coffee machine. The height of the dispensing spout may be adjusted to better fit the dimensions of the cups that you wish to use.

Manually move the dispensing spout up or down to adjust its height by placing your fingers as shown in the figure.



The recommended positions are:  
For the use of small cups;



For the use of large cups.



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



## Using Coffee Beans

To brew a cup of Espresso coffee, press and release:

- 1 The "☕" button to select the desired Aroma;
- 2 The "MEMO" button for a cup of espresso  
or  
the "MEMO" button for a cup of long espresso.



Green



Green

The brewing cycle then starts:

To brew 1 cup of coffee, press the button once. This icon will be displayed.

To brew 2 cups of coffee, press the button twice consecutively. This icon will be displayed.

*Note: To brew 2 cups of coffee, the machine automatically grinds and doses the correct amount of coffee. Brewing two coffees requires two grinding cycles and two brewing cycles, which the machine carries out automatically.*

- 3 Once the prebrewing cycle is complete, coffee begins to come out of the dispensing spout.
- 4 The coffee brewing process stops automatically. It is nevertheless possible to interrupt the coffee brewing process by pressing the "STOP" button.

## Using Pre-ground Coffee

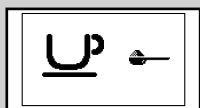
This function allows using pre-ground and decaffeinated coffee.

Pre-ground coffee must be poured into the relevant compartment positioned next to the coffee bean hopper. Only use ground coffee for espresso machines and never coffee beans or instant coffee.

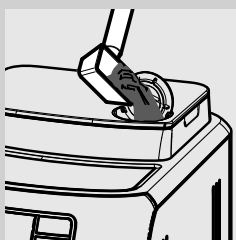
*Note:*

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

*If the dose is excessive and 2 or more measuring scoops of coffee are used, the machine will not brew the product. Also in this case, the machine will run an empty cycle and discharge any ground coffee into the coffee grounds drawer.*



Green






To brew coffee:

- 1 Press and release the "☕" button one or more times to select and activate the pre-ground coffee function.
- 2 Lift the pre-ground coffee compartment lid.

Add only 1 scoop of pre-ground coffee to the compartment. Use only the measuring scoop supplied with the machine to perform this operation. Then, close the lid.

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



- 3** Press and release:  
The " " button for a cup of espresso  
or  
the " " button for a cup of long espresso.
- 4** The brewing cycle then starts. Once the prebrewing cycle is complete, coffee begins to come out of the dispensing spout.
- 5** The coffee brewing process stops automatically. It is nevertheless possible to interrupt the coffee brewing process by pressing the " " "STOP" button.


After brewing the product, the coffee beans configuration of the machine is restored.



*Note: Repeat the steps described above to brew other coffees.*


### Adjusting the Coffee Length (MEMO Function)

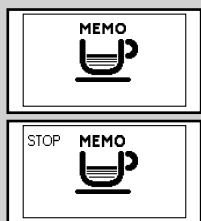
The machine allows you to adjust the amount of brewed coffee according to your taste and/or the size of your cups.

Each time the " " or " " button is pressed and released, the machine brews a pre-set amount of coffee. This amount may be reprogrammed according to your taste. Each button may be individually programmed for a specific brew setting.

*Note: As an example, the following procedure describes the programming of the " " button, which is usually associated with espresso coffee.*

- 1** Place a cup under the dispensing spout.
- 2** Press and hold the " " button until the "**MEMO**" icon is displayed. The machine is now programming.  
  
The machine begins the brewing phase. The "**STOP**" icon is displayed.
- 3** From now on, press the " " button when the desired amount of coffee is reached in the cup.

*Now the " " button has been programmed; each time it is pressed and released, the machine will brew the same amount that has just been set.*



Green

Green

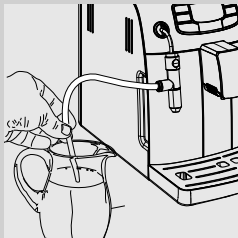


## Cappuccino

*Important Note: The Cappuccinatore should be cleaned immediately after use. With the machine ready, place the suction tube in a glass of clean water and wash all parts as per the procedure for preparing a cappuccino.*

Danger of scalding! Dispensing may be preceded by small jets of hot water. The steam wand may reach high temperatures: Never touch it with bare hands.

Before using the Cappuccinatore, make sure that all parts have been properly cleaned.



- 1** Remove the milk container and place it near the machine.

*Note: To ensure better results when preparing a cappuccino, use cold milk.*

- 2** Insert the suction tube into the container.



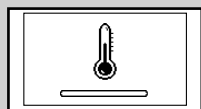
- 3** Position the cup for the cappuccino under the Cappuccinatore.



Green

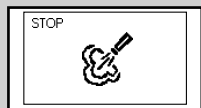
- 4** Press the "ESC" button. The following icon is displayed.

- 5** Press the "MEMO" button to start dispensing steam.



Orange

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



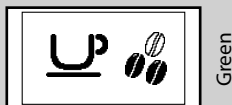
Green

- 7** When the following icon is displayed, the machine dispenses frothed milk directly in the cup.

- 8** Press the "MEMO" button when the desired volume in the cup is reached.

After using the Cappuccinatore to prepare the desired amount of cappuccino cups, wash it as described in the "Cleaning and Maintenance" chapter.

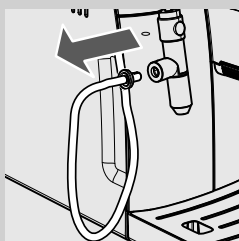
## Hot Water Dispensing



Green

Before dispensing hot water, check that the machine is ready to use and the following icon is displayed.

When the machine is ready to brew coffee, proceed as follows:



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

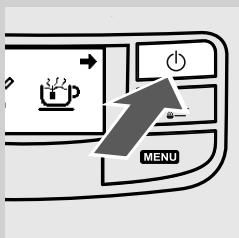


- 2 Place a container under the Cappuccinatore.



Green

- 3 Press the "☕/☕" button. The following icon is displayed.

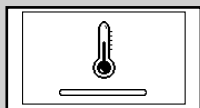


- 4 Press the "⏻" button to start dispensing hot water.



Green

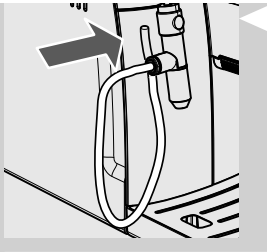
- 5 Pour the desired amount of hot water. To stop the hot water dispensing press the "☕" button. The machine returns to the normal operating mode.



Orange

*Note: It may happen that, even though the "⏻" button has been pressed, hot water does not come out and the following icon is displayed. Wait until the warm-up phase is complete so that hot water can be dispensed from the Cappuccinatore.*

Warning: At the beginning, short spurts of hot water may come out: Danger of scalding. The hot water wand may reach high temperatures: Do not touch it with bare hands.



At the end, reposition the pin that was removed with the tube at step 1, in order to be able to correctly use the machine.

### Eco-friendly: Stand-by

Intelia is also very kind to the environment – for great taste in good conscience.

#### Stand-by

The machine is designed for energy saving. The machine automatically turns off after 30 minutes of inactivity. This feature keeps energy consumption below 1 Wh in stand-by mode.

*Note: During the turning off phase, the machine performs a rinse cycle, if a coffee product has been brewed.*



To turn on the machine again, simply press the "⏻" button (if the power button is set to "I"). In this case the machine will perform the rinse cycle only if the boiler is cold.

### Cleaning and Maintenance

As some of the components of your appliance come in contact with water and coffee during normal use, it is important that you clean your appliance regularly. This is an easy procedure with your Philips-Saeco Espresso machine. Just follow the steps indicated on the display and described below. Not doing this will ultimately make your machine stop working properly, and in this case repair is not covered under your warranty.

#### General Cleaning

- 1** Empty and clean the coffee grounds drawer daily, with the machine turned on.

*Note: Other maintenance and cleaning operations can only be carried out when the machine is cold and disconnected from the electrical network.*

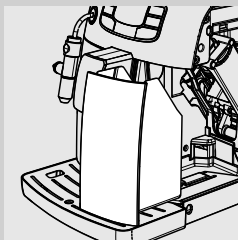
Do not immerse the machine in water.

Do not wash any of its parts in the dishwasher.

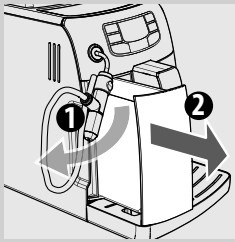
Do not use sharp objects or harsh chemical products (solvents) for cleaning.

Use a soft, dampened cloth to clean the machine.

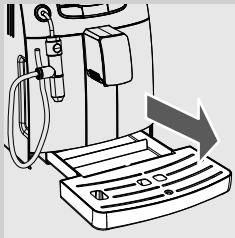
Do not dry the machine and/or its components using a microwave and/or standard oven.



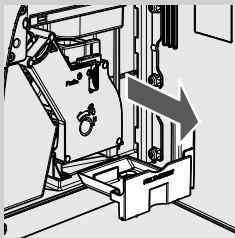
After brewing milk beverages, dispense hot water from the steam wand (Cappuccinatore, if supplied) to obtain a thorough cleaning.



- 2** It is recommended to clean the water tank daily:
- Remove the "INTENZA+" water filter (or remove the small white filter if you have not yet installed the "INTENZA+" water filter) from the water tank and wash it under running drinking water;
  - Reposition the "INTENZA+" water filter (or the small white filter if you have not yet installed the "INTENZA+" water filter) in its housing by gently pressing and turning it at the same time;
  - Fill the water tank with fresh drinking water.

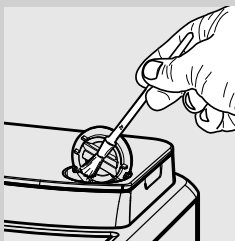


- 3** Empty and clean the drip tray daily. Perform this operation also when the float is raised.

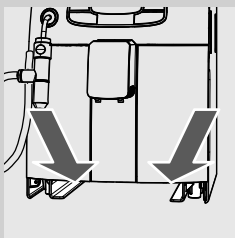


- 4** When emptying the coffee grounds drawer it is also necessary to empty and clean the coffee residues drawer. Open the service door, remove the drawer and empty the coffee grounds.

*After emptying the drawer, insert it again in its housing until it locks into place.*



- 5** If you use the pre-ground coffee compartment, clean it every week with the supplied brush.

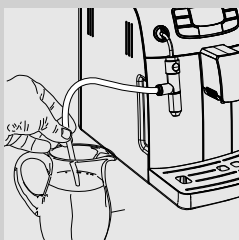


- 6** Clean the seat of the tray every week through the openings on the bottom of the machine.

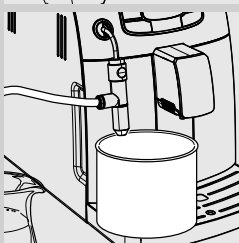
## Cleaning the Cappuccinatore (after each use)

For a quick cleaning after use, proceed as follows:

**1** Immerse the wand in a container with fresh drinking water.



**2** Place an empty container under the Cappuccinatore.



**3** Press the "ESC" button. The following icon is displayed. Press the "MEMO" button to start dispensing steam. Once the warm up phase is complete, the machine starts dispensing water to be used for cleaning.



Green

**4** When clean water comes out from the Cappuccinatore, stop dispensing by pressing the "MEMO" button.



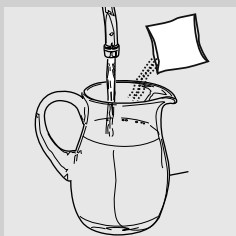
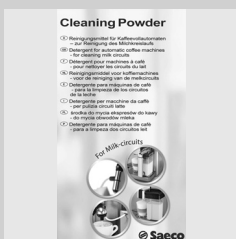
Green

Clean the suction tube with a damp cloth.

*Note: Refer to the following section for a thorough cleaning.*

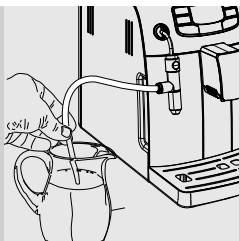
## Cappuccinatore - Monthly Cleaning (thorough cleaning)

Perform a thorough cleaning of all the Cappuccinatore parts every month using the Saeco detergent that can be purchased at your local dealer or at the Philips on-line shop at <http://shop.philips.com> or at authorised service centres.

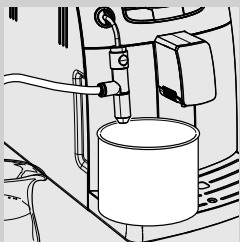


**1** Fill a container with about 500 ml of lukewarm water.

**2** Pour a solution bag in the water you have just prepared and let it dissolve completely.



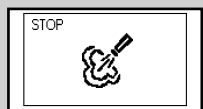
- 3** Immerse the wand in the container where the solution was poured.



- 4** Place an empty container under the Cappuccinatore.



Green



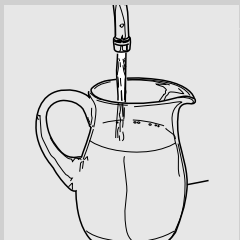
Green

- 5** Press the "☞☞" button. The following icon is displayed. Press the "☞☞" button to start dispensing steam.

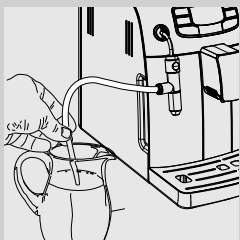
Once the warm up phase is complete, the machine starts dispensing water to be used for cleaning.

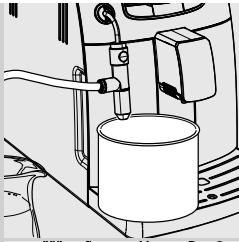
- 6** When the solution is finished, stop dispensing by pressing the "☞☞" button.

Drinking the solution dispensed during this procedure is strictly forbidden. The solution must be disposed of.



- 7** Wash the container thoroughly and fill it with fresh drinking water that will be used for rinsing.

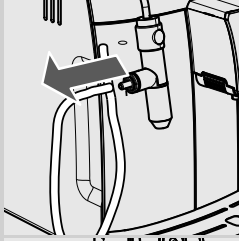




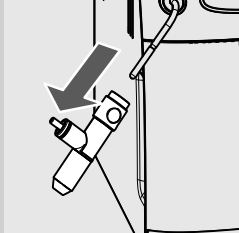
**8** Place an empty container under the Cappuccinatore.

**9** Press the "☕" button. The following icon is displayed. Press the "MEMO" button to start dispensing steam.

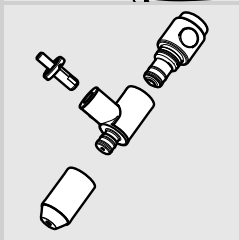
**10** When the rinsing water is finished, stop dispensing by pressing the "MEMO" button.



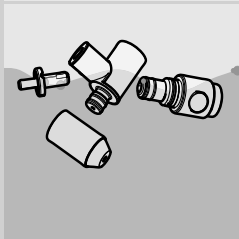
**11** Remove the suction tube.



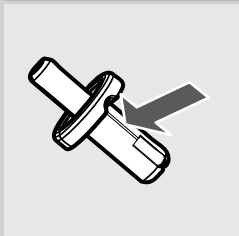
**12** Remove the Cappuccinatore from the machine.



**13** Remove all the parts shown in the figure.



**14** Wash the parts with lukewarm water or in the dishwasher.



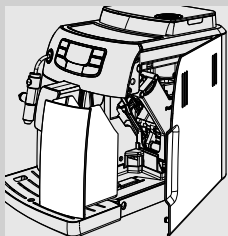
**15** The carafe coupling should not be covered with milk residues. Clean with an abrasive damp cloth.

*Clean thoroughly and reassemble the parts. Then, reassemble the Cappuccinatore on the machine.*

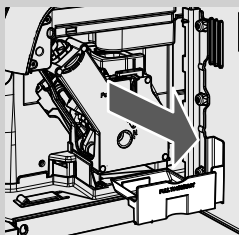
## Brew Group

### Brew Group - Weekly Cleaning

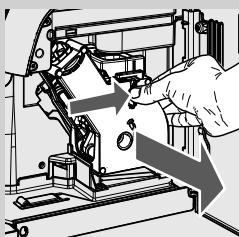
*The brew group should be cleaned every time the coffee bean hopper is filled or at least once a week.*



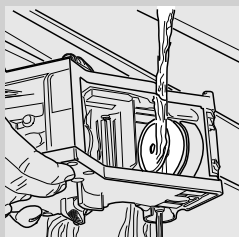
- 1** Turn off the machine by pressing the power button and remove the plug from the socket.
- 2** Remove the coffee grounds drawer. Open the service door.



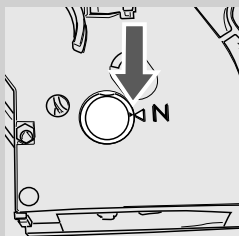
- 3** Remove and clean the coffee residues drawer.



- 4** Remove the brew group: Pull it by the handle and press the «PUSH» button. The brew group must be washed only with lukewarm water with no detergent.

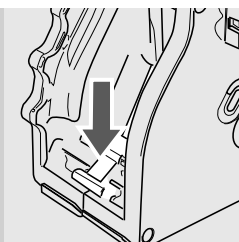


- 5** Wash the brew group with lukewarm water and carefully wash the upper filter. Before placing the Brew Group in its housing, make sure there is no water left in the brewing chamber.

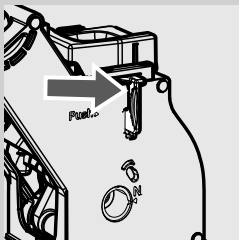


- 6** Make sure the brew group is in the rest position; the two reference signs must match. If they do not match, proceed as described in step (7).

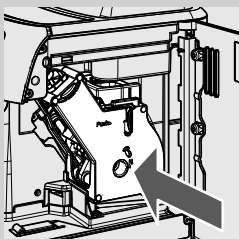




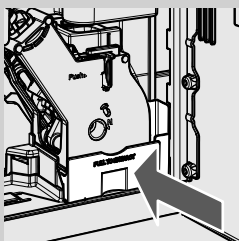
**7** Make sure that the lever is in contact with the brew group base.



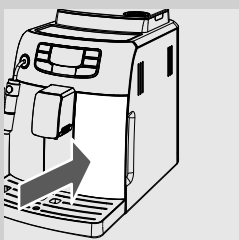
**8** Make sure the hook to lock the Brew Group is in the correct position; to check its position firmly press the "PUSH" button.



**9** Insert the Brew Group in its seat again until it locks into place **WITHOUT** pressing the "PUSH" button.



**10** Insert the clean coffee residues drawer.



**11** Insert the coffee grounds drawer. Close the service door.



### Brew Group Cleaning with "Coffee Clean Tablets":

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

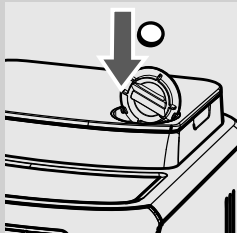
The "Coffee Clean Tablets" to clean the Brew Group and the "Maintenance Kit" may be purchased at your local dealer, at the Philips on-line shop at <http://shop.philips.com> or at authorised service centres.

Warning: The "Coffee Clean Tablets" has no descaling property. For descaling use the Saeco descaling solution and follow the procedure described in the "Descaling" chapter.

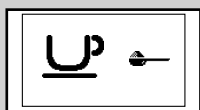


**1** Place a cup under the coffee dispensing spout.

**2** Make sure the water tank is filled with clean water up to the "MAX" level.



**3** Put a Coffee Clean tablet in the pre-ground coffee compartment.



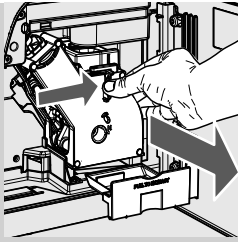
Green

**4** Press and release the "L" button one or more times to select and activate the pre-ground coffee function without adding any ground coffee.

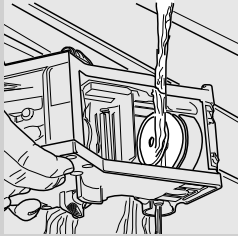
**5** Start one coffee brew cycle pressing the "MEMO" button.

**6** When half a cup of water has been dispensed, turn off the appliance using the power button and let the solution take effect for approximately 15 minutes. Make sure you discard the dispensed water.

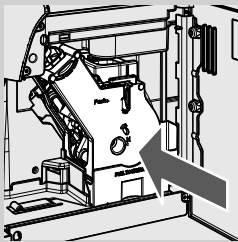
**7** Turn on the appliance and wait until the rinse cycle is complete.



- 8** Remove the coffee residues drawer and then the Brew Group.

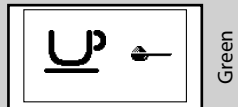


- 9** Wash the Brew Group thoroughly with clean water.



- 10** After rinsing the Brew Group, insert it again in its seat until it locks into place **WITHOUT** pressing the "PUSH" button.

Insert the coffee residues drawer.



Green

- 11** Press and release the "☕" button one or more times to activate the pre-ground coffee function without adding any coffee to the compartment.

- 12** Start the coffee brewing cycle pressing the "☕" button.

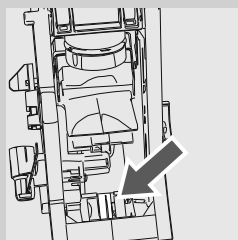
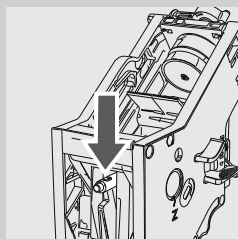
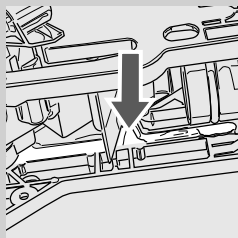
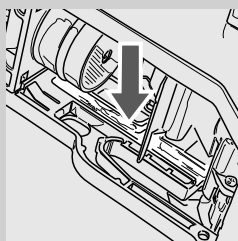
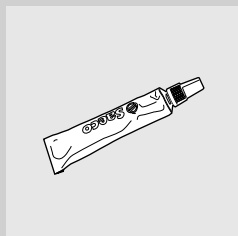
- 13** Repeat the operation twice from step 11 to step 12. Make sure you discard the dispensed water.

- 14** To clean the drip tray, place a tablet inside and fill it up to 2/3rds full with hot water. Let the cleaning solution take effect for about 30 minutes, then rinse abundantly.

### Brew Group Lubrication

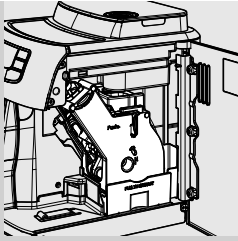
Lubricate the Brew Group after approximately 500 cups of coffee or once a month. The grease to lubricate the Brew Group and the complete "Service Kit" may be purchased at your local dealer, at the Philips on-line shop at <http://shop.philips.com> or at authorised service centres.

*Before lubricating the Brew Group clean it under running water.*



- 1** Lubricate the brew group guides using the Saeco grease only. Apply the grease evenly on both side guides.

- 2** Lubricate also the shaft.



**3** Insert the Brew Group in its seat again until it locks into place **WITHOUT** pressing the "PUSH" button.  
Insert the coffee residues drawer.

**4** Insert the coffee grounds drawer. Close the service door.

## Descaling

Limescale is a natural part of the water used for the machine operation. It needs to be removed regularly as it may clog the water and coffee circuit of your appliance.

This is an easy procedure with your Philips-Saeco machine.

The advanced electronics tells you on the display of the machine (in clear symbols) when descaling is needed. Just follow the steps described below.

Not doing this will ultimately make your appliance stop working properly, and in this case repair is not covered under your warranty.

Note: In case of conflict, priority must be given to what is indicated in the operation and maintenance manual over the instructions provided on separately sold accessories and materials.

*Note: Empty the drip tray before performing the descaling cycle.*

Use the Saeco descaling product only. Its formula has been designed to ensure better machine performance and operation for its whole operating life. If correctly used, it also avoids alterations in the brewed product. The descaling solution and the complete "Maintenance Kit" may be purchased at your local dealer, at the Philips on-line shop at <http://shop.philips.com> or at authorised service centres.

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 descaling solution.

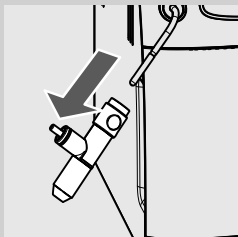


**1** Turn on the machine by pressing the "☺" button. Wait for the machine to finish its rinse and warm-up process.

Warning! Remove the "Intenza" filter before adding the descaling solution.

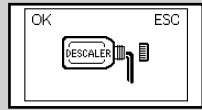
*Before descaling, perform the following operations*

- Remove the Cappuccinatore (if supplied) from the steam wand as described in the "Cleaning and Maintenance" chapter;
- Empty the drip tray.

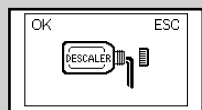
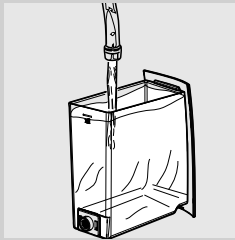
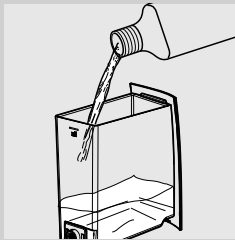




Orange



Red



Red



Red

**2** Press the "MENU" button and, if necessary, scroll the pages by pressing the " " button until the following page is displayed.

**3** Press the " " button to enter the descaling menu.

*Note: If you press the " " button by mistake, press the " " to quit.*

If the " " button is pressed, the descaling cycle starts and it is necessary to complete it before brewing coffee.

**4** Pour the entire content of Saeco concentrated descaling solution into the appliance water tank.

**5** Fill with fresh drinking water up to the MAX level. Place the tank back into the machine.

**6** Place a container under the steam wand.

*Note: Use a container of at least 1.5 litre capacity. If you do not have a container of this capacity, pause the cycle by pressing the espresso coffee button, empty the container, place it under the dispensing spout and restart the cycle by pressing the same button again.*

**7** Only after adding the descaling solution in the tank, press the " " button to start the descaling cycle.

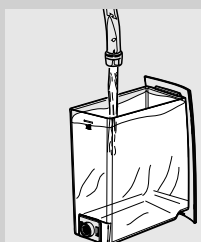
**8** At this point the machine will start dispensing the descaling solution at intervals (the bar shows the cycle progress).



Red



Red



Red



Red



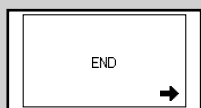
Red



Red



Red



Red

*Note: The descaling cycle may be paused by pressing the "MEMO" button. To resume the cycle, press the button again. This allows you to empty the container or to go away for a short period of time.*

- 9** When the solution in the tank is finished, the icon on the side is displayed. The icon indicates that the tank must be rinsed and filled.

- 10** Rinse the water tank thoroughly and refill it with fresh drinking water.

- 11** Empty the container used to collect the liquid dispensed by the machine and place it back under the steam wand.

- 12** When inserting in the machine the tank filled with water, the icon on the side is displayed. The rinse cycle of the machine starts.

*Note: The rinse cycle may be paused by pressing the "MEMO" button. To resume the cycle, press the button again. This allows you to empty the container or to go away for a short period of time.*

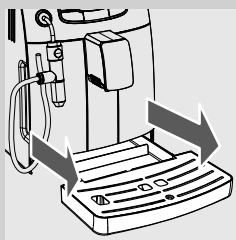
- 13** When the water in the tank is finished, the icon on the side is displayed to indicate that the tank must be rinsed and filled with fresh drinking water to finish the cycle.

- 14** Empty the container used to collect the liquid dispensed by the machine and place it under the dispensing spout.

- 15** When inserting in the machine the tank filled with water, the icon on the side is displayed. The rinse cycle continues.

*The machine performs the rinse cycle with a pre-set amount of water. The machine may require to refill the tank many times if the necessary amount of water has not been reached. The following icon indicates that the tank needs to be refilled.*

- 16** When the amount of water needed for the rinse cycle has been completely dispensed or the water tank has been inserted again in the machine, the icon on the side is displayed. Press the "MEMO" button to quit the descaling cycle.



**17** The machine now carries out the warm-up and rinse cycle to prepare for product brewing.

The descaling cycle is complete.

*Note: The descaling solution must be disposed of according to the manufacturer's instructions and/or regulations in force in the country of use.*

*Note: After completing the descaling cycle, wash the brew group as described in the "Brew Group" section in the "Cleaning and Maintenance" chapter.*

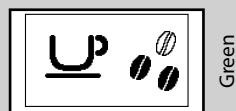
When the descaling cycle is complete, we recommend emptying the drip tray.

## Programming

The user can change some of the machine operating parameters to suit his/her needs.

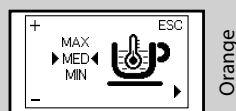
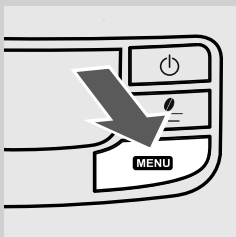
### Enter the "Menu"

The programming menu can only be accessed when the machine is in on.



Green

Press the "**MENU**" button to access programming.



Orange

The first page that is displayed is shown here.



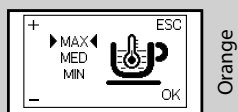
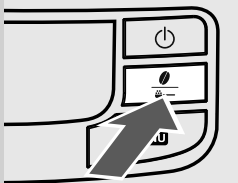
## Programming Controls

Changes can be made on each page:

-The "MEMO" and "MEMO" buttons allow you to change the value of the function, among those present on the page.



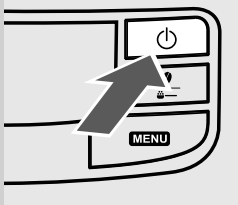
- The "MEMO" button allows you to scroll the functions and store the performed changes.



Orange

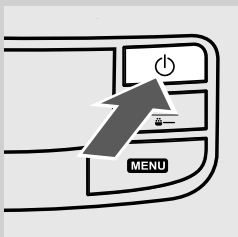
*Note: Changes can be stored only after the displayed value is changed; when the displayed value is changed, the "OK" message appears.*

- The "POWER" button allows you to exit the change or programming mode.



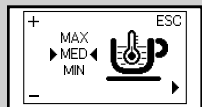
## Exiting the Programming Mode

To exit programming, press the "POWER" button.



*Note: The machine will exit the programming mode if the user does not do anything for 30 seconds. The settings that were changed but not confirmed will not be stored.*

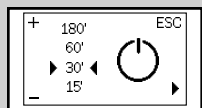
## Functions



Orange

### Coffee Temperature

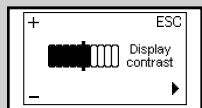
This function allows you to adjust the coffee brewing temperature.



Orange

### Timer (stand-by)

This function allows you to adjust the time the machine will go into stand-by mode after the last brewing.



Orange

### Contrast

This function allows you to adjust the contrast of the display to better view the messages.



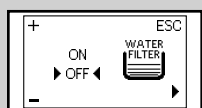
Orange

### Water Hardness

This function allows you to adjust water hardness to better manage machine maintenance:

- 1 = very soft water
- 2 = soft water
- 3 = hard water
- 4 = very hard water

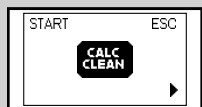
*For more details please see the "Measuring Water Hardness" section.*



Orange

### "INTENZA+" Water Filter

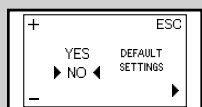
This function allows you to manage the "INTENZA+" water filter. For more details, see the section related to filter handling.



Orange

### Descaling Cycle

This function allows you to run the descaling cycle.



Orange

### Factory Settings

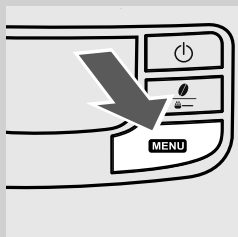
This function allows you to reset all factory values.

## Programming Example

In this example, we want to explain how to programme the display contrast. Proceed in a similar manner to change the other functions.

The programming menu can only be accessed when the machine is in on.

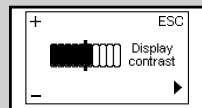
Press the "**MENU**" button to access programming.





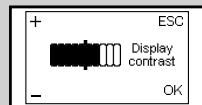
Orange

The first page is displayed.



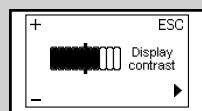
Orange

Press the " " button until the CONTRAST function is displayed.




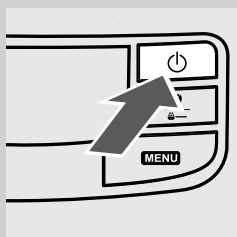
Orange


Press the " " button once to increase the contrast.



Orange

Press the " " button to confirm.



Press the " " button to exit programming.

The function is now programmed.

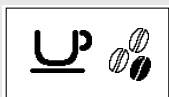
### Control Panel Display

This appliance is equipped with a colour-coded system to make the user's understanding of the display signals easier.

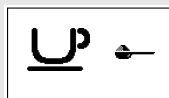
For maximum convenience the icons are colour-coded according to the traffic light principle.

The display colour-coded interface combined with buttons, directly forwards the key operating messages in a simple and easy way.

### Ready Signals (green colour)



The machine is ready to brew coffee from coffee beans and to dispense hot water.



The machine is ready for pre-ground coffee brewing.



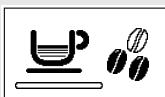
Hot water and steam selection.



Hot water dispensing.



Steam dispensing.



The machine is brewing 1 cup of espresso coffee.



The machine is brewing 1 cup of coffee.



The machine is brewing 2 cups of espresso coffee.

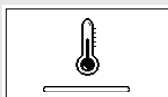


The machine is brewing 2 cups of coffee.



The machine is programming the amount of coffee to be brewed.

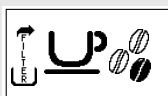
### Warning Signals (orange colour)



The machine is warming up to brew coffee and dispense hot water and steam.



The machine is performing the rinse cycle. Wait until the machine stops the operation.



The machine needs the "INTENZA+" filter to be replaced.



If this page is displayed after starting the machine, this means that a descaling cycle is needed.

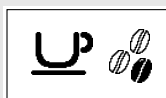
Press the "MEMO" button to enter the descaling menu and refer to the relevant section.

Press the "ON" button to go on using the machine.

We remind you that damages caused by failure to descale the machine are not covered by warranty.



The Brew Group is being reset due to machine reset.



Refill the coffee bean hopper with coffee beans and restart the brewing cycle.



Prime the circuit.

### Warning Signals (red colour)



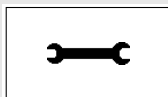
Close the service door.



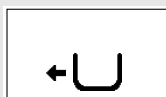
No coffee beans in the coffee bean hopper. After refilling the hopper, the cycle can be restarted.



The Brew Group must be inserted into the machine.



Turn off the machine. After 30 seconds, turn it on again. Try this 2 or 3 times. If the machine does NOT start, contact an authorised service centre.



Insert the coffee grounds drawer.



Empty the coffee grounds drawer and the liquid recovery tray.



Fill the water tank.

## Troubleshooting

For the most common issues, please refer to the table below or to the FAQ section on [www.philips.com/support](http://www.philips.com/support) for the latest updates. This will help you identify the appropriate action.

Machine actions	Causes	Solutions
The machine does not switch on.	The machine is not connected to the electric network.	Connect the machine to the electric network.
Coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.
No hot water or steam is dispensed.	The hole of the steam wand is clogged.	Clean the hole of the steam wand using a pin. Make sure that the machine is off and cold before performing this operation.
	The Cappuccinatore is dirty (if supplied).	Clean the Cappuccinatore.
Coffee has not enough crema. (See note)	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 section "Adjusting the Coffee Grinder".
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.
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.
	The coffee grounds drawer is inserted.	Remove the coffee grounds drawer before removing the brew group.
The machine grinds the coffee beans but no coffee comes out. (See note)	There is no water.	Fill the water tank and prime the circuit (section "Using the Machine for the First Time").
	The brew group is dirty.	Clean the brew group ("Brew Group" section).
	The circuit is not primed.	Prime the circuit (section "Using the Machine for the First Time").
	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few coffees as described in section "Saeco Adapting System".
	The dispensing spout is dirty.	Clean the dispensing spout.
Coffee is too weak. (See note)	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few coffees as described in section "Saeco Adapting System".
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 Coffee Grinder".
	The circuit is not primed.	Prime the circuit (section "Using the Machine for the First Time").
	The brew group is dirty.	Clean the brew group ("Brew Group" section).
Coffee leaks out of the dispensing spout.	The dispensing spout is clogged.	Clean the dispensing spout and its holes.

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

Please contact an authorised service centre for any problems not covered in the above table or when the suggested solutions do not solve the problem.

## Technical Specifications

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	Thermoplastic material
Size (w x h x d) (mm)	256 x 340 x 440
Weight	9 kg
Power cord length	1.2 m
Control panel	On the front
Cappuccinatore	Special for cappuccino
Water tank	1.5 litres - Removable type
Coffee bean hopper capacity (g)	300
Coffee grounds drawer capacity	10
Pump pressure	15 bar
Boiler	Stainless steel type
Safety devices	Thermal fuse

## Disposal

- The packing materials can be recycled.
- Appliance: Unplug the appliance 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.

EC DECLARATION OF CONFORMITY  
YEAR 09  
EC 2006/95, EC 2004/108,

**SAECO INTERNATIONAL GROUP S.P.A.**

Via Torretta, 240 - 40041 Gaggio Montano (BO) - Italy

We declare under our sole responsibility that the following product:  
AUTOMATIC COFFEE MACHINE

**HD8752**

**to which this declaration relates is compliant with the following directives:**

- Safety of household and similar electrical appliances - General requirements EN 60335-1 (2002) + A1(2004) + A2(2006) + A11(2004) + A12 (2006) +A13 (2008)
- Safety of household and similar electrical appliances - Part 2-15 Particular requirements for appliances for heating liquids EN 60335-2-15 (2002) + A1(2005) + A2 (2008)
- Safety of household and similar appliances. Electromagnetic fields Methods for evaluation and measurement EN 62233 (2008)
- Safety of household and similar electrical appliances - Part 2-14 Particular requirements for powder conveyors and coffee grinders EN 60335-2-14 (2006) + A1 (2008).
- Limits and methods of measurement of radio interference characteristics of electric motor operated and thermal household appliances, portable tools and similar electrical apparatus - EN 55014-1 (2006).
- Electromagnetic compatibility (EMC) Part 3 Limits - Section 2: Limits for harmonic current emissions (equipment input current ≤ 16A per phase) - EN 61000-3-2 (2006)
- Electromagnetic compatibility (EMC) Part 3 Limits - Section 3: Limitation of voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current ≤ 16A. EN 61000-3-3 (1995) + current (1997) + A1(2001) + A2 (2005).
- Immunity requirements for household appliances, tools and similar apparatus. Product family standard EN 55014-2 (1997) + A1 (2001)

**according to the provisions of the directives: EC 2006/95, EC 2004/108.**

Gaggio Montano  
28.04.2009

R & D Manager  
Eng. Andrea Castellani

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## Service

We want to ensure that you remain satisfied with your Philips Saeco Espresso coffee machine. If not done already, please register your purchase on "www.philips.com/welcome" so that we can stay in contact with you and send you cleaning and descaling reminders.

For cleaning and descaling, use SAECO products only. You can purchase these on-line at the Philips on-line shop at:

- NL <http://shop.philips.nl>
- BE <http://shop.philips.be>
- FR <http://shop.philips.fr>
- DK <http://shop.philips.dk>
- DE <http://shop.philips.de>
- ES <http://shop.philips.es> or <http://tienda.philips.es>
- IT <http://shop.philips.it>
- SE <http://shop.philips.se>

If you have questions about your appliance, e.g. about its installation, use, cleaning or descaling, please refer to this user manual or go for the latest updates to [www.philips.com/support](http://www.philips.com/support).

Alternatively you may contact our toll free consumer care help line at the phone number listed on the last page of this document, for the closest selling point near you.

Our qualified service staff will help you and, if needed, trouble shoot your appliance by phone and where possible provide a solution during the call. If this is not possible we will help you to initiate any necessary repair in the shortest possible time and with maximum convenience.

## CONSUMER RELATIONS DESKS

For Downloads & FAQs visit our Customer Support Website: [www.philips.com/support](http://www.philips.com/support)

**Argentina:** 0800-888-7532 (toll free)  
**Australia:** 1300 363 391 (toll free)  
**Bahrain:** +973 17700424  
**België / Belgique:** 0800 80 190 (toll free)  
**Brasil:** 0800 701 0203 (Demais localidades)  
(11) 2121 0203 (Grande São Paulo)  
**България:** 00 800 11 544 24 (toll free)  
**Canada:** (Montreal) - 1-514-385-5551  
(Toronto) - 1-416-256-9191  
(Vancouver) - 1-604-299-7555  
**Česká republika:** 800 142840  
**China:** 4008 800 008  
**Croatia:** 0800 222 778  
**Danmark:** 3525 8759  
**Deutschland:** 0800 000 7520 (toll free)  
**España:** 902 199 742  
**Estonia:** 8000100288  
**France:** 0805025510 (toll free)  
**Greece:** 0 800 3122 1280 (toll free)  
**Hong kong:** 852 2619 9663  
**Israel:** 03-6458844  
**Iran:** +98 21 2227 9353  
**Ireland:** 18007445477 (toll free)  
**Italia:** 800 233 793 (toll free)  
**Korea:** 080-600 6600 (toll free)  
**Kuwait:** 1 80 35 35.  
**Latvia:** 80002794  
**Lebanon:** 961 1 684900  
**Lithuania:** 880030483  
**Luxembourg:** 0800 26 550  
**Magyarország:** 06 80 018 189  
**Malaysia:** 1800 880 180  
**Nederland:** 0800 023 0076 (toll free)  
**Norge:** 2270 8111  
**Österreich:** 0800 180 016 (toll free)  
**Poland:** 00800 3111318  
**Portugal:** 800 780 903 (toll free)  
**Romania:** 0800-894910 (available for free from the Romtelecom network)  
**Russia:** +7 495 961-1111 - 8 800 200-0880  
**Singapore:** +65 68823999  
**Slovenija:** 080080254  
**Slovenská republika:** 0800 004537 (toll free)  
**Suomi:** (09) 2311 3415  
**South Africa:** 08611-72326  
**Sverige:** 0857929100  
**Switzerland:** 0800 002 050 (toll free)  
**Ukraine:** 0-800-500-697  
**United arab emirates (Dubai):** +971 4 2310300  
**United kingdom:** 08003316015 (toll free)  
**USA:** 800.933.7876 (toll free)  
**Taiwan:** 0800 231099  
**Thailand:** +6626528652

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The manufacturer reserves the right to change the features of the product without prior notice.



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