



# Maintenance Training Guide

# Why do consumers buy accessories?

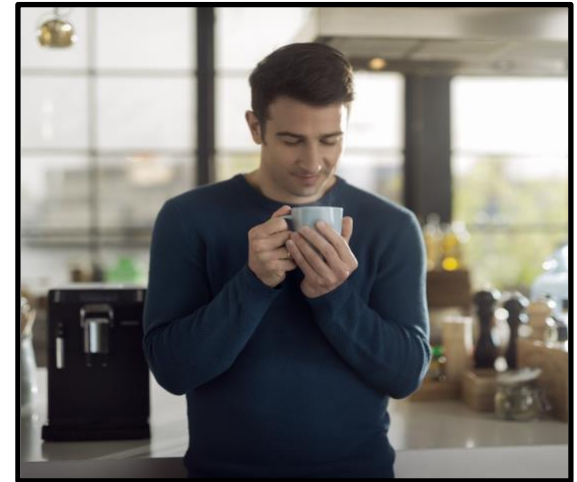
1. Easy to Clean and Maintain



2. Prolong Machine Lifetime

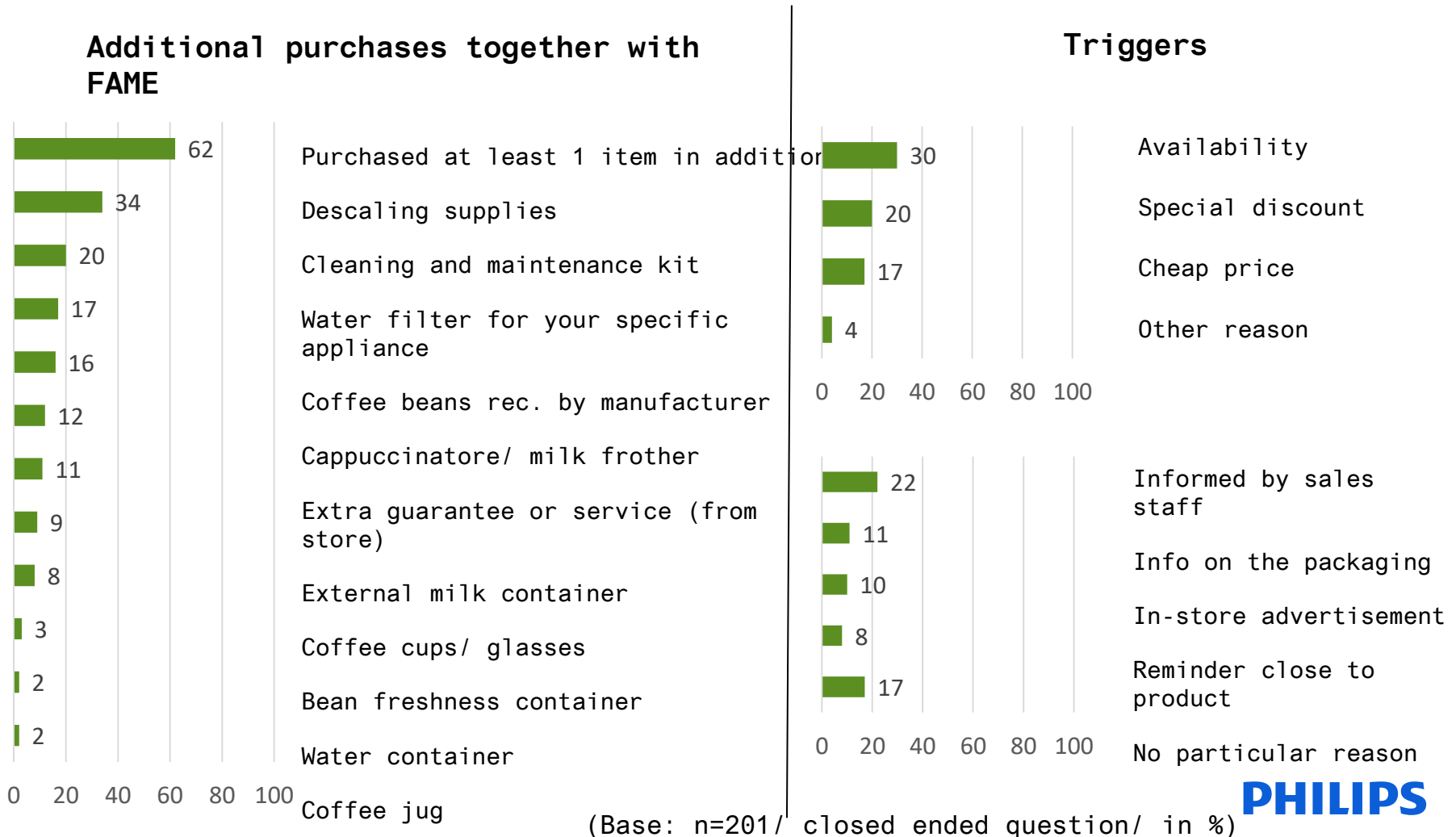


3. Improve Coffee Taste



# Moment of purchase and motivations

Consumables and accessories are most often purchased at the same time as the Full Auto Espresso Machine (FAME).



# Espresso Maintenance Consumables

## Aquaclean Filter

CA6903/10  
CA6903/22  
CA6903/30  
CA6903/90



## Coffee Oil Remover

CA6704/10



## Milk Circuit Cleaner

CA6705/10



## Brita Intenza+ Filter

CA6702/10



## Descaler

CA6700/10  
CA6700/22  
CA6700/55



## Maintenance Kit with Brita

CA6706/10



## Maintenance Kit with AquaClean

CA6707/10



## Water Filters and Descalers



## Coffee Oil Remover



## Milk Circuit Cleaner



## Maintenance Kit



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# Maintenance Training Guide

# AquaClean



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# AquaClean – CA6903/10, CA903/22, CA6903/90



## Consumers Reviews

*"Just a great thing if you do not constantly have to descale."*

*"This really is improvement."*

*"Because it saves me work and money."*



No descaling guaranteed for up to 5000 cups\*

\*With each filter you can enjoy up to 625 cups

Consumers do not have to perform the time-consuming descaling procedures

The ion-exchange technology removes calcium from the water before entering the coffee machine – consumers do not have to descale for 5000 cups by replacing the filter every 3 months (no descale for about 2 years). AquaClean is especially useful in areas with hard water

The micro-porous filter prevents impurities from contaminating the water, so every cup will be fresh, clean and delicious

Easy to install with the click & go system

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# AquaClean – How to use it

## Replacement

Replace the filter cartridge every 3 months or at machine request

### Step 1 Preparation of the filter

Shake the filter for about 5 seconds.

### Step 2

Immerse the filter upside down in a jug with cold water and wait until no more bubbles come out (Figure 1).

### Step 3 Placing the filter

Remove the water tank from the machine and insert the filter vertically onto the filter connection (Figure 2).



Figure 1



Figure 2

# AquaClean – How to use it

## Step 4

Fill the water tank with fresh clean water and place it back into the machine (Figure 3).

## Step 5

Use the provided sticker to write down the date of the filter activation and place it on the water tank.

## Step 6 Activating the filter

If the machine has a display, make sure to activate the filter in the machine menu by following the user instructions provided with the machine (Figure 4).

## Step 7

To rinse the filter, let half a litre of water flow out from the dispensing spout or steam tube of espresso machine. Discard this water.



Figure 3



Figure 4

# Descaler



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# Descaler – CA6700/10, CA6700/22, CA6700/55

Better taste and aroma for your coffee



## Consumers Reviews

*"The great coffee taste remains"*

*"Super easy to use"*

*"Superior quality"*

*"Good value for money"*



## Perfect protection for your espresso machine

Our descaler is a type of acid that removes the buildup of limescale, which results from the calcification of water deep inside the components of the Espresso machine

In maintaining a long lifespan of the coffee machine, regular descaling is required to allow for the functioning at the highest standards

Avoiding to do so has consequences on the quality of the coffee, as the buildup of residue from water deep inside the machine's components may cause the machine to produce a lower quality product

Crema is the golden brown foam-like layer on your coffee's surface. With a perfect espresso the crema should be thick, a light maple syrup color and taste sweet. Because the build-up of limescale will reduce water flow and pressure, the crema layer of a coffee machine that has not been descaled might look more like a thin foam.





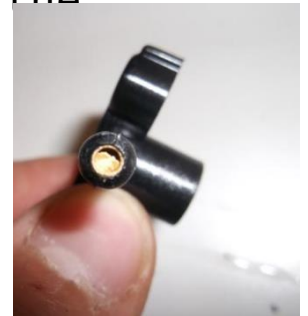
# Descaler – CA6700

## Why recommend Philips approved descalers only?

Several tests performed in our laboratories show that performing descaling cycles with Durgol Descalers might be the main cause of machines returns. Durgol uses a very aggressive formula that might corrode two plastic components inside the brewing unit of Philips Espresso machines.

Therefore, only the Philips approved descalers effectively prevent the mineral substances from corroding essential parts of the Espresso machine

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# Descaler – How to use it general instructions

For detailed information and steps see the user manual of your machine  
Prolongue machine life time by descaling regularly

Descale every 3 months or when your machines requires it

- The descaling procedure will take approx. 23 minutes and consists of 2 cycles, a descaling and rinsing cycle.
- Follow the instructions on the display and confirm the steps when requested.
- Empty the drip tray before you start descaling.

## Step 1

Start the descaling procedure once the display on your machine asks to the “calc clean” process (Figure 1).

## Step 2

Fill the milk carafe with water halfway, insert it, open the milk spout. Place a large container of 1.5 liter under the milk spout. (Figure 2).

## Step 3

Remove the AquaClean filter from the



Figure 1



Figure 2



Figure 3

# Descaler – How to use it

## Step 4

Pour the descaling solution in the water tank (Figure 4) and fill it with fresh water up to the Calc Clean indication (Figure 5). Place the water tank back. The first phase of the cycle takes 20 minutes.

## Step 5

Remove and rinse the water tank. Fill the water tank with fresh water to the Calc Clean indicator. (Figure 5) and place it back.

## Step 6

Remove and rinse the milk carafe and fill with water up to the MIN level. Insert the carafe into the machine and open the milk spout.

## Step 7

Remove and empty the container, place it back under the coffee spout. The Rinsing cycle starts. The complete descaling procedure is finished when



**Figure 4**



**Figure 5**

[Video](#) instructions for descaling

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# Coffee oil remover





# Coffee Oil Remover – CA6704/10

Real Italian Espresso



## Consumers Reviews

*"Easy to use, affordable price"*

*"The machine elements are significantly less 'greasy' and the coffee tastes better"*

*"A good investment"*



## Keeps the brewing unit in your Saeco clean



The ingredients in the coffee oil remover tablets degrease the inner workings of the machine by dissolving coffee residue blockages



The coffee oil remover tablets degreases the circuits of the Espresso machine, ensuring that the brewing unit stays clean



Keeps your coffee tasting as delicious as it should while prolonging machine lifetime

# Coffee Oil Remover – How to use it

For espresso machine with pre-ground coffee department

## Monthly usage

Prolong machine life time by using monthly

### Step 1

Place a drip tray under the coffee spout. Make sure the water tank is filled with fresh water (Figure 1).



Figure 1

### Step 2

Press the aroma button and select pre-ground coffee. Put a tablet into the pre-ground coffee compartment (Figure 2) and press coffee or café crema (the machine starts to dispense water from the coffee spout)



Figure 2

### Step 3

When the progress bar reached the middle, set the main switch on the back of the machine to off (Figure 3) and let the degreasing solution work

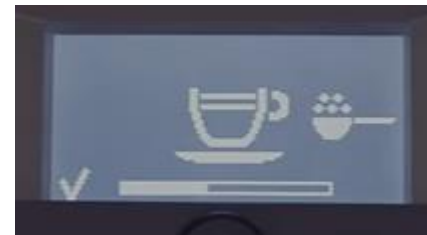


Figure 3

# Coffee Oil Remover – How to use it

## Step 4

Set the switch to on and press the stand-by button. The rinsing cycle starts automatically.

## Step 5

Perform the weekly cleaning of the brew group cleaning procedure (Figure 3).

## Step 6

Empty the drip tray and coffee grounds container (Figure 4).

## Step 7

Press the aroma strength button and select ground coffee. Press café crema and the machine dispenses water from the coffee spout. Repeat this step twice.



Figure 3



Figure 4

# Coffee Oil Remover – How to use it

For espresso machine without pre-ground coffee department

## Monthly usage

Prolong machine life time by using monthly

### Step 1

Put a tablet in a cup and fill it with hot water. Wait until the tablet is completely dissolved.

### Step 2

Remove the brew group. Open the service door, press the push button (Figure 1) and pull at the grip of the brew group to remove it from the machine.

### Step 3

Clean the upper filter and the dispensing channel of the brew group with the cleaning solution. If necessary use a sponge or small brush.



Figure 1



Figure 2



# Coffee Oil Remover – How to use it

## Step 4

Allow the solution to act for at least 15 minutes.

## Step 5

Rinse the brew group under the tap with fresh water and let it air-dry.

Grease the brew group if needed, as spillage of the solution could have also degreased the rails of the brew group.

## Step 6

To clean the drip tray, place a cleansing tablet in the drip tray and fill it with hot water up to two-thirds of its capacity. Let the solution act for 30 minutes.

## Step 7

Then rinse the drip tray thoroughly under the tap. Now your machine is  
21clean and ready for use again.



Figure 3



Figure 4

# Milk circuit cleaner



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# Milk Circuit Cleaner– CA6705/10

Perfectly cleans the milk circuit



## Consumers Reviews

*"Cleans well"*

*"Removes all traces of milk in your espresso frothed milk"*

*"Easy to use"*

*"Removes the odor"*



Keeps the milk carafe hygienic and clean



The Milk Circuit Cleaner ingredients ensure effective removal of milk residue by breaking down milk proteins, removing fats and dissolving residues and thereby:



Prevents the milk circuit from clogging  
Removes odor of milk residue and  
Effectively improves the taste of your favorite coffee specialty

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# Milk Circuit Cleaner – How to use it

## Monthly usage

Keeps the milk carafe hygienic and clean

### Step 1

Start by pouring the milk circuit cleaner sachet in the milk carafe (Figure 1) and fill it with water to the max (Figure 2).

### Step 2

Insert the milk carafe into the machine and open the dispensing spout. place a container under the milk spout.

### Step 3

Press menu, select drinks and scroll to milk froth. Press Select ok and the cleaning starts.



Figure 1



Figure 2



# Milk Circuit Cleaner – How to use it

## Step 4

Repeat selecting milk froth until the milk carafe is empty. Remove the container and milk carafe. Rinse it and fill with fresh water to the max (Figure 3).

## Step 5

Place the milk carafe back into the machine, open the milk spout and put the container under the milk spout (Figure 4).

## Step 6

Press menu, select drinks and scroll to milk froth. The rinsing cycle will start. Again, repeat this until the carafe is empty.

## Step 7

When the machine stops dispensing water, the cleaning process is finished.



Figure 3



Figure 4

# Water Filter Intenza



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# Water Filter Intenza – CA6702/10

The best water for a more tasteful coffee  
(only for non AquaClean enabled machines)

Freshly filtered water ensures intense



## Consumers Reviews

*"Reliably removes lime from the water tank"*

*"Coffee quality is much better, because the water is much softer"*

*"Super easy to install"*

*"Good quality"*



## The innovative BRITA INTENZA+

water filter cartridge has been specially developed to protect Philips Saeco espresso machine against limescale, ensuring a longer lifetime of the machine. It filters the water, intensifying the aroma and pure taste of coffee.

It has adjustable water filter settings and facilitates a more efficient brewing process. Activation is easy with the click & go system.

It is compatible with NON AquaClean enabled machines.

# Water Filter Intenza – How to use it

## Replacement

Replace the filter cartridge every 2 months

### Step 1

Tune the filtration process for optimum water quality by adjusting the INTENZA Aroma System at the bottom of the filter cartridge (Figure 1). Turn the ring to its respective position (letter A,B or C):

A: for soft water hardness areas

B: for medium water hardness areas

C: for hard water hardness areas

### Step 2

Immerse the Brita Filter upside down (Figure 2) in a jug with cold water and wait until no more bubbles come out



Figure 1



Figure 2

# Water Filter Intenza – How to use it

## Step 3

Remove the water tank from the machine and insert the filter vertically onto the filter connection. The Aroma System has to face downwards (Figure 3).

## Step 4

Fill the water tank with fresh clean water and place it back into the machine.

## Step 5

Use the provided sticker to write down the date of the filter activation and place it on the water tank.

## Step 6

To rinse the filter, let half a litre of water flow out from the dispensing spout or steam tube of espresso machine. Discard this water.



Figure 3



Figure 4



# Maintenance kit with AquaClean



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# Maintenance kit with AquaClean– CA6707/10



All you need for 6 months total protection

Total care of your espresso machine in a single pack

## Consumers Reviews

*“Cleaning and maintenance done within 3 clicks”*

*“Sounds relatively simple and fast.”*

*“Saves me the hassle of cleaning!”*

*“Usually the cleaning / maintenance are lengthy and costly.”*



## The maintenance kit



ensures perfect care for Super-Automatic Espresso machines by keeping them clean and running smoothly for 6 months.



It offers effective protection against residue clogging, keeps the moving parts of the machine running smoothly for sensational coffee quality, maintains the coffee taste over time as in the first cup and removes the need to descale up to 5000 cups thanks to the AquaClean filter.



Only for AquaClean enabled machines

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# Lubricating grease



# Lubricating grease – How to use it

## Grease monthly or every two months

Grease the brew group **every two months** when drinking 6-10 cups a day  
Grease the brew group **every month** when drinking more than 10 cups a day

### Step 1

Switch off and unplug the machine. Open the service door, press the push button (Figure 1) and pull at the grip of the brew group to remove it from the machine.

### Step 2

The brew group has to be greased in a few places: apply a thin layer of grease on the shaft at the bottom of the brew group (Figure 2)

### Step 3

Moreover, apply a thin layer of grease on the rails (Figure 2)



Figure 1

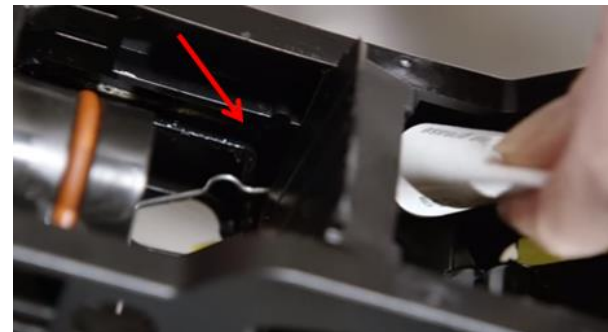
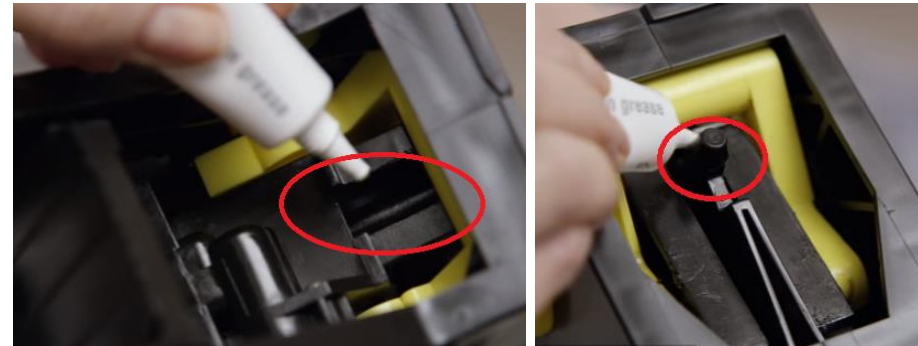


Figure 2

# Lubricating grease – How to use it

## Step 4

Before you slide the brew group back, make sure that the two reference signs on the sides match (Figure 3) and that the lever is in contact with the base of the brew group.

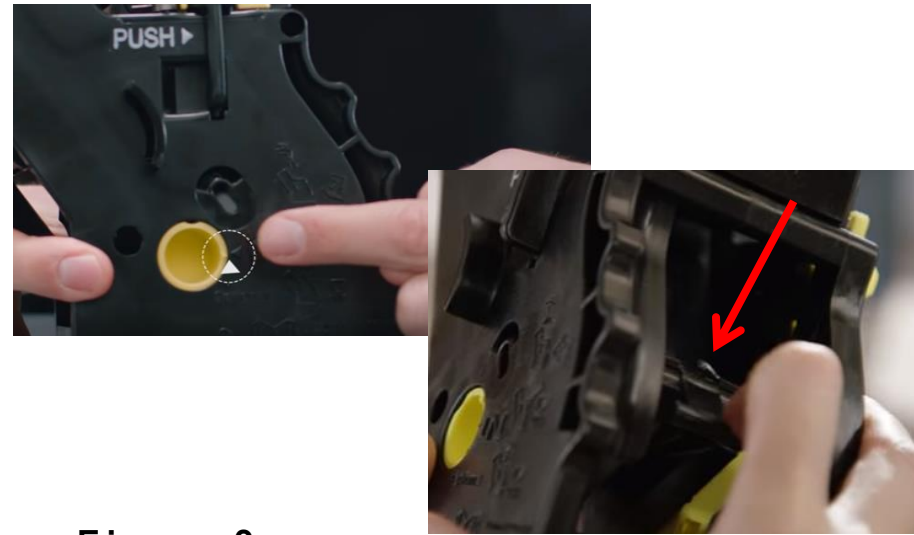


Figure 3

## Step 5

Furthermore, the locking hook has to be in the correct position, which is uppermost (Figure 4). Push the hook upwards until you hear a click.

## Step 6

Slide the brew group in along the guiding rails on the sides until it locks with a click. Watch that you don't press the push button. Close the service door.



Figure 4



# Maintenance kit with Brita



**PHILIPS**

# Maintenance kit with Brita- CA6706/10

All you need for total protection

Complete Saeco espresso machine maintenance kit



## Consumers Reviews

“Absolutely true the value for money”

“Clear difference in taste! Wow!”

“Complete maintenance set at a favorable price”

“Everything that you need”



## This Maintenance Kit



prevents the full automatic Saeco Espresso Machine from breaking down, while keeping it clean and running smoothly.



It offers perfect decalcification of water circuits, protects the system against limescale build-up and coffee residue clogging, prolonging machine lifetime and maintaining the sensational coffee taste over time. The richer coffee aroma is enhanced by the BRITA INTENZA+ water filter.



Only for NON Aquaclean enabled machines

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# Thank you!

