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Philips S-RCB

Philips Saeco Royal Coffee Bar Automatic Espresso Machine (Model S-RCB) User Manual

Important Safety Information and Operating Instructions

1. INTRODUCTION

Welcome to the user manual for your Philips Saeco Royal Coffee Bar Automatic Espresso Machine. This document provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed, including:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended household use.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Philips Saeco Royal Coffee Bar.



This image displays the Philips Saeco Royal Coffee Bar Automatic Espresso Machine. Key features visible include the control panel with digital display, the coffee bean hopper, the steam wand, and the dispensing spouts. The machine is designed in silver and graphite tones, with several white ceramic cups on the cup warming surface.

Key Features

- Digital display for programming in seven languages, individual temperature adjustment, and Saeco Easy Clean System.
- Rapid Steam function for quick transition between frothing milk and brewing espresso. The steam wand also dispenses hot water.
- Integrated Cappuccinator for automatic milk frothing.
- 82-ounce removable water tank with an option for direct water line connection.
- Aqua Prima water filter for improved water quality.
- Built-in adjustable conical burr grinder with a 10-ounce bean hopper capacity.

4. SETUP

4.1 Unpacking

1. Carefully remove the machine and all packaging materials from the box.
2. Remove any protective films or stickers from the machine.
3. Place the machine on a stable, level surface away from heat sources and water.

4.2 Water Tank Installation

1. Remove the water tank from the machine.
2. Rinse the water tank with fresh water.
3. Install the Aqua Prima water filter into the tank as per the filter instructions.
4. Fill the tank with fresh, cold water up to the MAX level.
5. Reinsert the water tank securely into the machine.
6. If connecting to a direct water source, follow the specific plumbing instructions provided in the separate installation guide.

4.3 Coffee Bean Hopper

1. Open the lid of the coffee bean hopper.
2. Pour fresh, whole coffee beans into the hopper. Do not overfill.
3. Close the hopper lid securely.

4.4 Initial Rinse Cycle

1. Place a container under the coffee dispensing spouts and the steam wand.
2. Turn on the machine. The display will guide you through the initial rinse process.
3. Follow the on-screen prompts to complete the rinse cycle. This primes the system and cleans internal components.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The digital display provides information and guides you through operations. Buttons allow selection of coffee type, steam, hot water, and menu navigation (ESC for escape, ENT for enter).

5.2 Brewing Espresso

1. Ensure the water tank is filled and the bean hopper contains coffee beans.
2. Place one or two cups under the coffee dispensing spouts.
3. Select your desired coffee strength and volume using the control panel buttons.
4. Press the appropriate coffee button to start brewing. The machine will grind, tamp, and brew automatically.
5. The machine will stop automatically once the programmed volume is dispensed.

5.3 Using Pre-Ground Coffee

1. Open the pre-ground coffee bypass door (refer to diagram in full manual).
2. Add one scoop of pre-ground espresso coffee into the bypass. Do not add more than one scoop to avoid clogging.
3. Close the bypass door.
4. Select the pre-ground coffee option on the control panel and press the brew button.

5.4 Frothing Milk with the Cappuccinator

1. Ensure the Cappuccinator attachment is correctly installed.
2. Fill a milk pitcher with cold milk.
3. Position the Cappuccinator tube into the milk.
4. Select the steam function on the control panel.
5. The machine will automatically draw milk and dispense frothed milk into your cup.
6. After frothing, clean the Cappuccinator immediately by running hot water through it.

5.5 Hot Water Dispensing

1. Place a cup under the steam/hot water wand.
2. Select the hot water function on the control panel.
3. Press the dispense button to start and stop hot water flow.

5.6 Programming Settings

The digital display allows access to various settings:

- **Language:** Select from seven available languages.
- **Temperature:** Adjust the brewing temperature for each coffee setting.
- **Coffee Volume:** Customize the volume of espresso dispensed for different cup sizes.
- **Grind Adjustment:** Use the knob inside the bean hopper to adjust the fineness of the grind. Turn clockwise for finer grind, counter-clockwise for coarser. Adjust only when the grinder is operating.

6. MAINTENANCE

Regular maintenance ensures optimal performance and longevity of your espresso machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Spent Coffee Puck Drawer:** Empty and rinse the spent coffee puck drawer daily.
- **Exterior:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners.

6.2 Brew Group Cleaning (Saeco Easy Clean System)

The Saeco Easy Clean System allows for chemical-free cleaning of the brew group.

1. Turn off the machine and unplug it.
2. Open the service door and remove the brew group by pressing the 'PUSH' button and pulling it out.
3. Rinse the brew group thoroughly under lukewarm running water until no coffee residue is visible.
4. Allow the brew group to air dry completely before reinserting.
5. Lubricate the brew group's moving parts with food-grade silicone grease periodically (refer to full manual for specific points).

6.3 Descaling

Descaling is crucial to remove mineral buildup and should be performed approximately every 3 months, or when prompted by the machine.

1. Use a Saeco-approved descaling solution.
2. Follow the on-screen instructions on the machine's display for the descaling process.
3. Ensure all descaling solution is rinsed out of the system with fresh water after the cycle.

6.4 Water Filter Replacement (Aqua Prima)

Replace the Aqua Prima water filter every two months or as indicated by the machine to maintain water quality and reduce descaling frequency.

1. Remove the old filter from the water tank.
2. Insert a new Aqua Prima filter according to its packaging instructions.
3. Activate the new filter through the machine's menu settings.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact customer support.

| Problem | Possible Cause | Solution |
|---|---|--|
| Machine displays "Ventilate" or "Prime Circuit" | Air in the water circuit. | Dispense hot water through the steam wand until a steady stream appears. Ensure water tank is full. |
| No coffee dispensed / Coffee is very weak | Water tank empty, coffee spouts clogged, brew group dirty, or wrong grind setting. | Refill water tank. Clean coffee spouts. Remove and clean the brew group. Adjust grind to a finer setting. |
| Grinder not working / No beans | Bean hopper empty, grinder clogged with oily beans, or grind adjustment knob dislodged. | Refill bean hopper. Clean grinder if clogged (refer to full manual). Re-seat the grind adjustment knob if it has come off. |
| Milk not frothing properly | Cappuccinator clogged, milk not cold enough, or insufficient steam pressure. | Clean the Cappuccinator thoroughly. Use fresh, cold milk. Perform a descaling cycle if steam pressure is consistently low. |
| Machine displays "Dregdrawer missing" | Spent coffee puck drawer not inserted correctly or microswitch issue. | Ensure the spent coffee puck drawer is fully and correctly inserted. Check for any obstructions preventing proper seating. |

8. TECHNICAL SPECIFICATIONS

- **Brand:** Philips
- **Model:** S-RCB (RI9119/47)
- **Dimensions (L x W x H):** 17.5 x 15.25 x 15.75 inches
- **Item Weight:** 7.1 ounces
- **Water Tank Capacity:** 82 ounces (removable)
- **Bean Hopper Capacity:** 10 ounces
- **Operation Mode:** Fully Automatic
- **Special Features:** Digital Display, Removable Water Tank, Aqua Prima Water Filter, Cappuccinator,

Adjustable Conical Burr Grinder

- **UPC:** 708461100559

9. WARRANTY AND SUPPORT

This product is covered by a manufacturer's warranty. For specific details regarding your warranty coverage, including terms, conditions, and duration, please refer to the warranty card or documentation included with your purchase.

For technical assistance, troubleshooting beyond this manual, or to initiate a warranty claim, please contact Philips customer support. Contact information can typically be found on the Philips official website or in your product's packaging materials.

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