

Philips HD8325/01

Philips Saeco Poemia HD8325 Manual Espresso Machine User Manual

Model: HD8325/01

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Philips Saeco Poemia HD8325 Manual Espresso Machine. Please read this manual thoroughly before using the appliance and retain it for future reference.

The Philips Saeco Poemia HD8325 is designed to deliver authentic Italian espresso with a rich, long-lasting crema, thanks to its patented pressurized filter. It supports both ground coffee and Easy Serving Espresso (E.S.E.) pads, offering versatility for your coffee preparation needs.

PRODUCT OVERVIEW



Figure 1: Front view of the Philips Saeco Poemia HD8325 Manual Espresso Machine, showcasing its black and silver design, control knob, portafilter, and steam wand.

The Philips Saeco Poemia HD8325 is a compact and robust manual espresso machine. Key components include:

- **Control Panel:** Features a rotary switch for selecting functions (espresso, steam, hot water) and indicator lights.
- **Portafilter:** Equipped with a pressurized Crema filter for consistent espresso extraction.
- **Pannarello (Steam Wand):** Stainless steel wand for frothing milk and dispensing hot water.
- **Water Tank:** Removable 1-liter capacity water tank.

- **Drip Tray:** Removable for easy cleaning.
- **Cup Warmer:** Located on top of the machine to pre-heat espresso cups.

SETUP

1. **Unpacking:** Carefully remove all packaging materials. Ensure all components are present.
2. **Placement:** Place the machine on a stable, level surface, away from heat sources and direct sunlight. Ensure adequate ventilation around the appliance.
3. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and drip tray with warm water and a mild detergent. Rinse thoroughly.
4. **Filling the Water Tank:** Fill the 1-liter water tank with fresh, cold tap water. For optimal performance and to prevent limescale buildup, consider using filtered water.
5. **Priming the Machine:**
 - Ensure the water tank is filled.
 - Place a container under the steam wand.
 - Turn the rotary switch to the hot water/steam position.
 - Allow water to flow through until a steady stream is observed. This removes air from the system.
 - Turn the rotary switch back to the standby position.

OPERATING INSTRUCTIONS

Making Espresso

1. **Pre-heating:** Turn on the machine. Allow it to heat up until the coffee indicator light illuminates steadily, indicating it has reached the optimal brewing temperature. This may take a few minutes.
2. **Prepare the Portafilter:**
 - For ground coffee: Place the appropriate filter basket (single or double shot) into the portafilter. Add finely ground espresso coffee. Do not overfill.
 - For E.S.E. pads: Place the E.S.E. pad filter basket into the portafilter. Insert one E.S.E. pad.
3. **Attach Portafilter:** Securely attach the portafilter to the brewing group by aligning it and rotating it to the right until it is firmly locked.
4. **Brewing:** Place one or two pre-heated espresso cups under the spouts. Turn the rotary switch to the coffee brewing position. The machine will begin to dispense espresso.
5. **Stop Brewing:** Once the desired volume of espresso is reached (typically 20-30 seconds for a single shot), turn the rotary switch back to the standby position.
6. **Remove Portafilter:** Carefully remove the portafilter by rotating it to the left. Dispose of the used coffee grounds or E.S.E. pad.

Frothing Milk (Pannarello)

1. **Prepare Milk:** Fill a milk frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Activate Steam:** Turn the rotary switch to the steam position. Wait for the steam indicator light to illuminate steadily, indicating the machine has reached steaming temperature.
3. **Purge Steam Wand:** Briefly open the steam knob to release any condensed water from the pannarello. Close the knob.

4. **Froth Milk:** Immerse the tip of the pannarello just below the surface of the milk. Slowly open the steam knob. Move the pitcher up and down to create a swirling motion, incorporating air into the milk to create foam.
5. **Stop Steaming:** Once the desired texture and temperature are achieved, close the steam knob and remove the pitcher.
6. **Clean Pannarello:** Immediately wipe the pannarello with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.

MAINTENANCE

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

- **Daily Cleaning:**

- Empty and rinse the drip tray and coffee grounds container after each use.
- Rinse the portafilter and filter baskets under running water.
- Wipe down the exterior of the machine with a damp cloth.
- Clean the pannarello after each use as described in the operating instructions.

- **Weekly Cleaning:**

- Remove the brewing group screen and clean it with a brush to remove coffee residue.
- Clean the water tank with warm soapy water and rinse thoroughly.

- **Descaling:**

Limescale buildup can affect machine performance and coffee taste. The frequency of descaling depends on water hardness and usage. It is recommended to descale every 2-3 months or when you notice reduced water flow.

- a. Use a dedicated espresso machine descaling solution. Follow the instructions on the descaling solution packaging.
- b. Fill the water tank with the descaling solution mixed with water according to the product instructions.
- c. Run half of the solution through the coffee spout and half through the steam wand.
- d. Rinse the machine thoroughly by running several tanks of fresh water through both the coffee spout and steam wand.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses or slow flow.	Water tank empty. Machine needs descaling. Coffee ground too fine or tamped too hard. Brewing group clogged.	Fill water tank. Perform descaling procedure. Use coarser grind or less pressure. Clean brewing group screen.

Problem	Possible Cause	Solution
Coffee is watery or lacks crema.	Coffee ground too coarse. Insufficient coffee dose. Machine not pre-heated.	Use finer grind. Increase coffee dose. Allow machine to fully heat up.
No steam from pannarello.	Machine not at steaming temperature. Pannarello clogged.	Wait for steam indicator light. Clean pannarello, clear any blockages.
Water leaking from machine.	Portafilter not properly attached. Seal ring worn or dirty. Drip tray full.	Re-attach portafilter firmly. Clean or replace seal ring. Empty drip tray.

SPECIFICATIONS

Feature	Detail
Model Number	HD8325/01
Brand	Philips Saeco
Type	Manual Espresso Machine
Color	Black
Power	1050 W
Pump Pressure	15 bar
Water Tank Capacity	1 Liter
Boiler Material	Inox
Dimensions (LxWxH)	20 x 67.3 x 29.7 cm
Item Weight	4 kg
Interface	Rotary Switch
Pannarello	Stainless Steel
Simultaneous Brewing	Yes
Filter Type	Reusable (Pressurized Crema Filter)
Compatibility	Ground Coffee, Easy Serving Espresso (E.S.E.) Pads

WARRANTY AND SUPPORT

Your Philips Saeco Poemia HD8325 Manual Espresso Machine comes with **a2-year warranty** on the product from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical support, service, or warranty inquiries, please contact Philips customer service. Refer to the official Philips website or product packaging for the most current contact information.

Important: Any unauthorized attempts to repair or modify the appliance will void the warranty.

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