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› Philips Barista Brew PSA3228/41 Semi-Automatic Espresso Machine User Manual

## Philips PSA3228/41

# Philips Barista Brew PSA3228/41 Semi-Automatic Espresso Machine User Manual

Model: PSA3228/41

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## 1. INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Philips Barista Brew PSA3228/41 Semi-Automatic Espresso Machine. Please read this manual thoroughly before first use and keep it for future reference.



**Image 1.1:** Philips Barista Brew PSA3228/41 Semi-Automatic Espresso Machine. This image displays the front view of the espresso machine, highlighting its integrated grinder, control panel, portafilter, and drip tray.

## 2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Ensure the appliance is connected to a grounded power outlet.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Do not operate the appliance with a damaged cord or plug.
- Always unplug the machine before cleaning or maintenance.
- Use only cold, fresh water in the water tank.

- **Hot surfaces:** Avoid contact with hot surfaces such as the brew head, steam wand, and hot water spout during and immediately after operation.

### 3. PRODUCT OVERVIEW AND COMPONENTS

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Familiarize yourself with the various parts of your espresso machine.

#### Key Components:

- **Dual Bean Hopper:** Stores two types of coffee beans (280g capacity).
- **Integrated Conical Grinder:** Grinds fresh coffee beans with 15 adjustable settings.
- **Control Panel:** Features buttons for On/Off, single espresso, double espresso, Americano, and grind amount adjustment.
- **Pressure Gauge:** Monitors extraction pressure for optimal results.
- **58mm Portafilter:** Professional-grade portafilter for consistent extraction.
- **Calibrated Tamper:** Ensures consistent tamping pressure.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Hot Water Spout:** Dedicated spout for Americano and hot water.
- **Water Tank:** Removable tank for water supply.
- **Drip Tray:** Collects excess water and coffee grounds.



**Image 3.1:** Philips Barista Brew Espresso Machine with Dimensions. This image shows the machine with its approximate dimensions: 43.9cm height, 32cm width, and 33.4cm depth.



**Image 3.2:** Anti-Fingerprint Metal Body. This image highlights the machine's metal body with an anti-fingerprint finish, contributing to its aesthetic and durability.

## 4. SETUP

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### 4.1 Initial Preparation

1. **Unpacking:** Carefully remove all packaging materials.
2. **Placement:** Place the machine on a stable, level surface.
3. **Water Tank:** Remove the water tank, fill it with fresh, cold water (ensure the yellow seal is removed from the tank bottom if present), and place it back securely.
4. **Bean Hopper Assembly:**
  - Ensure the grinder burrs are correctly installed, aligning the marks.
  - Align the three lines on the bean container with the 'GRIND SIZE' arrow on the machine.
  - Insert the bean container firmly and rotate it to lock it into place.
  - Fill the bean hopper with your desired coffee beans. The dual compartment allows for two types of beans.

### 4.2 First Use and Rinsing

1. Ensure the steam/hot water knob is in the '0' (closed) position.
2. Place a container under the hot water spout and another under the steam wand.
3. Press the On/Off button to power on the machine.
4. Press the 'Espresso' button to initiate the rinse cycle. The machine will dispense cold water from the brew head, then the steam wand, and finally the hot water spout.
5. Once the rinse cycle is complete, the machine will begin heating up.

## 5. OPERATION

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### 5.1 Grinding Coffee

1. **Select Filter Basket:** Choose the appropriate filter basket (single or double shot, pressurized or non-pressurized) and insert it into the portafilter.
2. **Adjust Grind Size:** Rotate the bean hopper to select your desired grind size (1-15). Finer grinds (e.g., 1-5) are typically used for espresso.

3. **Adjust Grind Amount:** Use the 'Grind Amount' knob on the control panel to set the desired quantity of ground coffee. For initial use, a small scale can help measure 12-14g for a single shot or 18-20g for a double shot.
4. **Grind Coffee:** Attach the portafilter to the grinding outlet. The machine will automatically start grinding when the portafilter is correctly engaged and pressed against the activation button. For manual grinding, hold the portafilter against the button.



**Image 5.1:** Integrated Conical Grinder. This image illustrates the internal mechanism of the conical burr grinder, emphasizing its precision and 15 grind settings.



## Doppio contenitore per chicchi da 280g

Prova nuove varietà di chicchi col doppio contenitore da 280g

**Image 5.2:** Dual 280g Coffee Bean Container. This image shows the transparent bean hopper with two compartments, allowing for storage and selection of different coffee bean types.

### 5.2 Tamping

1. After grinding, gently tap the portafilter on a flat surface to settle the coffee grounds.
2. Use the calibrated tamper to press the coffee grounds firmly and evenly. The tamper is designed to provide consistent pressure.



## Pressino calibrato premium

Pressino calibrato premium per fondi di caffè ben livellati

**Image 5.3:** Premium Calibrated Tamper. This image features the stainless steel calibrated tamper, designed to ensure a perfectly level and consistent coffee puck.

### 5.3 Espresso Extraction

1. Securely attach the portafilter to the brew head by aligning it and rotating it to the 'LOCK' position.
2. Place your cup(s) on the drip tray under the portafilter spouts.
3. Press the 'Single Espresso' or 'Double Espresso' button. The machine will begin extraction.
4. Monitor the pressure gauge during extraction. The optimal range is typically between 8-13 bar.
5. To stop extraction manually, press the active espresso button again.



## Portafiltro in acciaio da 58 mm

Portafiltro in acciaio inox da 58mm per un espresso buono come al bar

**Image 5.4:** 58mm Stainless Steel Portafilter. This image displays the professional-grade 58mm portafilter filled with ground coffee, ready for brewing.



**Image 5.5:** Pressure Gauge. This image focuses on the machine's pressure gauge, indicating the 'Optimal Range' for espresso extraction.

## 5.4 Americano Function

1. Prepare an espresso shot as described above.
2. Press the 'Americano' button. The machine will dispense hot water from the dedicated spout into your cup, diluting the espresso to create an Americano.



## Pulsante Americano

Goditi un autentico Americano con un semplice tocco

**Image 5.6:** Americano Button and Hot Water Dispenser. This image shows the machine dispensing hot water into a cup of espresso to create an Americano, highlighting the dedicated Americano button.

### 5.5 Milk Frothing

1. Fill the stainless steel milk pitcher with approximately 100ml of cold milk.
2. Turn the steam/hot water knob to the steam position. Wait for the machine to reach steaming temperature.
3. Immerse the steam wand tip about 3cm into the milk, holding the pitcher at an angle to create a vortex.
4. Froth the milk until it reaches the desired texture and temperature (ideally 60-65°C, indicated by the pitcher's temperature label).
5. Once finished, turn the steam/hot water knob back to '0' and clean the steam wand immediately.



**Image 5.7:** 450ml Milk Pitcher with Temperature Indicator. This image shows the stainless steel milk pitcher with a temperature indicator, aiding in achieving optimal milk frothing temperature.

## 5.6 Customizing Volume and Temperature

- **Espresso Volume:** To customize the automatic espresso volume, press and hold the desired espresso button (single or double) during extraction. Release the button when the desired volume is reached. The machine will memorize this setting.
- **Temperature:** To adjust the brewing temperature:
  - a. Turn off the machine.
  - b. Press and hold the On/Off button and the 'Espresso' button simultaneously for 3 seconds until the machine beeps.
  - c. Press the 'Single Espresso' (Hot), 'Double Espresso' (Moderately Hot), or 'Americano' (Very Hot) button to select the desired temperature setting.
  - d. Press the On/Off button to confirm and exit the setting mode.



**Portafiltro in acciaio inox da 58mm**

Prepara un caffè a regola d'arte con gli accessori da barista



**Pressino calibrato premium**

Goditi sempre un caffè bilanciato col sistema di pressatura facile



**Pulsante Americano**

Goditi un autentico Americano con un semplice tocco



**Image 5.8:** PID Temperature Control. This image illustrates the internal PID temperature control system, ensuring stable and precise brewing temperatures for optimal coffee extraction.

## 6. MAINTENANCE AND CLEANING

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

### 6.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily. The red float indicator will rise when it needs emptying. The drip tray has separate compartments for water and dry coffee grounds. Wash by hand; it is not dishwasher safe due to chrome plating.
- **Portafilter and Filter Baskets:** Rinse the portafilter and filter baskets under hot water after each use. Filter baskets are dishwasher safe.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth and purge a small amount of steam to clear any milk residue. The nozzle can be unscrewed for deeper cleaning.
- **Brew Head:** Use a damp cloth to wipe the brew head area.

### 6.2 Weekly Cleaning

- **Water Tank:** Remove and clean the water tank with mild detergent and rinse thoroughly.
- **Grinder Burrs:** Periodically remove the bean hopper and grinder burrs for cleaning. Use the provided brush to remove coffee grounds. Be cautious as burrs are sharp.
- **Accessories:** Clean the calibrated tamper, milk pitcher, and cup riser with warm soapy water.

### 6.3 Descaling

Descaling is crucial to prevent mineral buildup and maintain machine performance. The frequency depends on water hardness and usage. Refer to the full manual for detailed descaling instructions and recommended descaling solutions.

## 7. TROUBLESHOOTING

This section addresses common issues you might encounter. For more complex problems, contact customer support.

| Problem                         | Possible Cause                                                  | Solution                                                                  |
|---------------------------------|-----------------------------------------------------------------|---------------------------------------------------------------------------|
| No coffee dispenses / Slow flow | Grind too fine, coffee tamped too hard, clogged filter.         | Adjust grind coarser, reduce tamping pressure, clean filter basket.       |
| Coffee is watery / Fast flow    | Grind too coarse, insufficient coffee dose, uneven tamping.     | Adjust grind finer, increase coffee dose, ensure even tamping.            |
| No steam from wand              | Wand clogged, machine not at steaming temperature.              | Clean steam wand nozzle, wait for machine to heat up.                     |
| Machine not turning on          | Power cord not connected, power outage.                         | Check power connection, test outlet.                                      |
| Water leaking from machine      | Water tank not seated correctly, drip tray full, internal leak. | Reseat water tank, empty drip tray. If problem persists, contact support. |

## 8. SPECIFICATIONS

| Feature                        | Detail                                                                               |
|--------------------------------|--------------------------------------------------------------------------------------|
| Brand                          | Philips Domestic Appliances                                                          |
| Model                          | PSA3228/41 (Internal Model: 8720389035524)                                           |
| Color                          | Bronze                                                                               |
| Dimensions (L x W x H)         | 320 x 335 x 410 mm (Product: 43.9 x 32 x 33.4 cm)                                    |
| Weight                         | 8.6 kg                                                                               |
| Power                          | 1490 - 1750 W                                                                        |
| Voltage                        | 220-240 V, 50/60 Hz                                                                  |
| Water Tank Capacity            | 2000 ml                                                                              |
| Coffee Bean Container Capacity | 280 g (dual compartment)                                                             |
| Warm-up Time                   | Approximately 20 seconds                                                             |
| Water Temperature Range        | 85 to 99°C                                                                           |
| Pump Pressure                  | 15 bar                                                                               |
| Auto Shut-off                  | After 30 minutes of inactivity                                                       |
| Special Features               | Removable water tank, Integrated grinder, PID temperature control, Calibrated tamper |

## 9. WARRANTY AND SUPPORT

Your Philips Barista Brew Espresso Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical assistance, troubleshooting beyond this manual, or to inquire about spare parts, please contact Philips customer support. Contact information can typically be found on the Philips website or in the documentation provided with your machine.