



LB 910 Compact

MAINTENANCE MANUAL FOR TECHNICAL ASSISTANCE



MANUAL CODE 10081945 / REL. 0.00 / FEBRUARY 2014



LB 910 Compact

Machine code
10080207

Manual code
10081945

Rel. 0.00
Edition 02/2014
© Copyright LAVAZZA S.p.A.

www.absoluteaftersales.it



Tel. 0039.011.2348429
Fax 0039.011.23480466
technicalservice@lavazza.it

TABLE OF CONTENTS

| | | | |
|--|----------|---|-----------|
| 1. GENERAL INFORMATION | 1 | 7. DISASSEMBLY OF COMPONENTS | 6 |
| 1.1. Structure of the manual | 1 | 7.1. Disassembling the machine body | 6 |
| 1.1.1. Scope and content | 1 | 7.2. Disassembling the hydraulic supply unit | 8 |
| 1.1.2. Messages used | 1 | 7.3. Disassembling the on/off switch | 9 |
| 1.1.3. Users | 1 | 7.4. Disassembling the micro switch of handle closure | 10 |
| 1.1.4. Preservation | 1 | 7.5. Disassembling the sensor of drawer presence | 10 |
| 1.2. Designated personnel | 1 | 7.6. Disassembling the boiler unit | 11 |
| 1.3. Machine composition | 2 | 7.7. Disassembling thermal safety and temperature detection systems | 11 |
| 1.3.1. Models | 2 | 7.8. Disassembling the coffee brewing unit | 12 |
| 1.3.2. Identification data | 2 | 7.9. Disassembling the electronic board | 14 |
| 1.3.3. Overall dimensions and weight | 2 | | |
| 1.3.4. Technical specifications | 2 | 8. CONFIGURATION | 15 |
| 1.3.5. External components | 2 | 8.1. Programming coffee dose | 15 |
| 1.3.6. Internal components | 2 | 8.2. Programming | 15 |
| 1.3.7. List of the accessories supplied with the machine | 3 | 8.2.1. Unit release function | 15 |
| | | 8.2.2. Changing set temperature | 15 |
| 2. GENERAL SAFETY STANDARD | 3 | 8.2.3. General reset function | 16 |
| 2.1. Stop functions | 3 | 8.3. Alarm messages | 17 |
| 2.2. Safety devices | 3 | | |
| 2.3. Residual risks | 3 | 9. DIAGRAMS | 18 |
| | | 9.1. Electrical diagram | 18 |
| 3. HANDLING AND STORAGE | 4 | 9.2. Hydraulic diagram | 19 |
| 3.1. Handling | 4 | | |
| 3.2. Storage | 4 | 10. INSPECTIONS AND MAINTENANCE | 20 |
| | | 10.1. Weekly and daily cleaning | 20 |
| 4. DISMANTLING AND DISPOSAL | 4 | 10.2. Descaling | 20 |
| 4.1. Instruction for end of life treatment | 4 | | |
| | | 11. TROUBLESHOOTING | 22 |
| 5. INSTALLATION AND START UP | 5 | 11.1. Signalling and solutions to the most common problems | 22 |
| 5.1. Unpacking | 4 | | |
| 5.2. Positioning | 5 | | |
| 6. RECOMMENDED TOOLS | 5 | | |

1. GENERAL INFORMATION

1.1. Structure of the manual

Before any operation is carried out on the machine, the maintenance technician must carefully read the instructions contained in this publication. The undertaking of any operation on the machine, without having read and understood the contents of this manual is prohibited. If there is any doubt about the correct interpretation of the instructions, contact Lavazza in order to obtain the necessary clarification.

1.1.1. Scope and content

This manual contains all the information necessary for the maintenance of the machine, safety instructions, troubleshooting and diagrams.

All reproduction rights for the present manual are reserved to Luigi Lavazza S.p.A. The reproduction, even partial, of text or images is forbidden. Information contained here cannot be transmitted to any third parties without the prior written permission of Lavazza, which has the exclusive rights to the property.

Lavazza reserves the right to modify features of equipments presented in this publication without prior notice; it also declines any responsibilities for possible inaccuracies due to misprint.

It is recommended that the Internet site of the Lavazza Technical Service be checked (at the following address <http://ts.inlavazza.it>) to ensure that your manual is the most recent version available and otherwise to download an updated copy.

1.1.2. Messages used



ATTENTION messages indicate a danger, possibly lethal, for the technician. The operations described after this message must be carried out carefully and safely using the personal protective equipment.



WARNING messages are displayed before procedures that, if not observed, could cause damage to the machine.



Environment

ENVIRONMENT messages are displayed before procedures that, if not observed, could cause damage to the environment.



NOTE

Messages show further information useful for the maintenance technician.

1.1.3. Users

This manual is designed for technicians qualified to maintain the machine. Lavazza is not responsible for damage derived from the failure to follow these rules.

1.1.4. Preservation

In order to be able to guarantee the integrity and utility of this manual the following guidelines should be observed:

- employ this manual in such a way that it remains undamaged and whole;
- do not for any reason, remove, tear, or write over any part of the manual;
- keep the manual in an area protected from humidity and heat, in such a way that the quality and legibility of the publication are not compromised;
- keep the manual close at hand for maintenance staff.

Warning

If this manual is damaged or lost, it is possible to download another copy from the Lavazza Technical Service site at the following address: <http://ts.inlavazza.it>.

1.2. Designated personnel

The machine may be operated only by a qualified technician who has read this manual and moreover who:

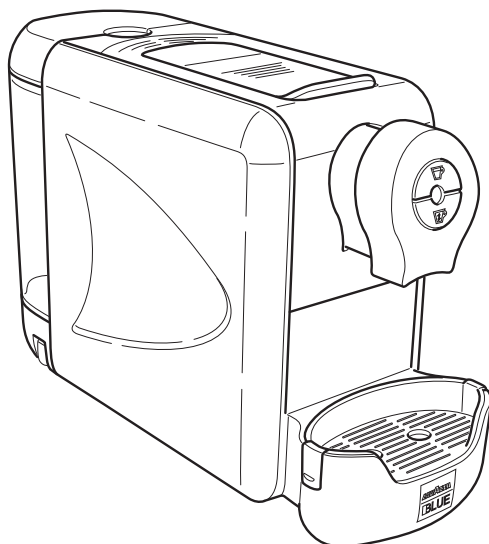
- has specific experience in the maintenance of professional coffee machines;
- is able to carry out repairs in case of serious malfunction of the machine / machines shown in this manual;
- is able to understand the technical contents of the manual and to correctly interpret drawings and diagrams and has knowledge of the safety information described below;
- has knowledge of the appropriate hygiene, workplace safety, technology and security measures;
- knows how to act in an emergency, where to find the personal protective equipment and knows how to use it.

1.3. Machine composition

If not expressly indicated in the text, the position numbers of the machine components refer to figures in the chapters 1.3.5. External components and 1.3.6 Internal components.

1.3.1. Models

LB 910 Compact



1.3.2. Identification data

In the plate the following data of the machine are indicated:

- manufacturer;
- machine model;
- serial number;
- product code Lavazza;
- production date;
- power supply voltage (V);
- power supply frequency (Hz);
- power consumption (W);

1.3.3. Overall dimensions and weight

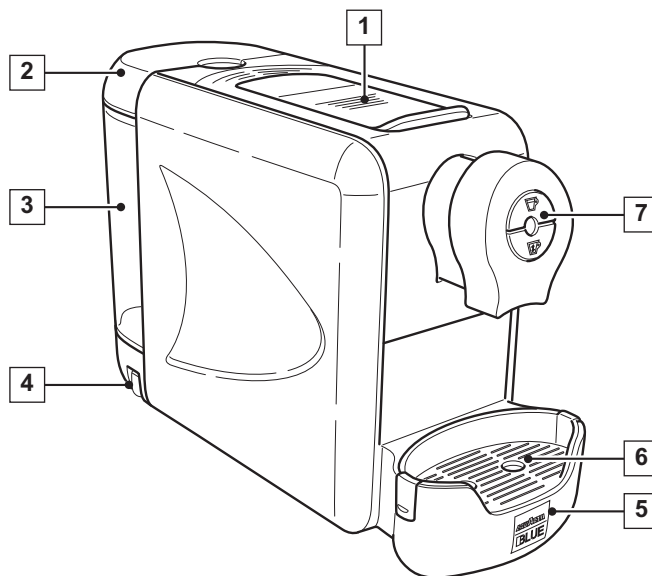
Depth: 360 mm
Width: 130 mm
Height: 235 mm
Weight: 3,6 kg

1.3.4. Technical features

Power supply voltage: 220-240 V
Power supply frequency: 50/60 Hz
Power consumption: 1300 W
Water tank capacity: 1,2 litri
Boiler type: thermoblock
Control of water level: electronic control
Capsule container capacity: 8

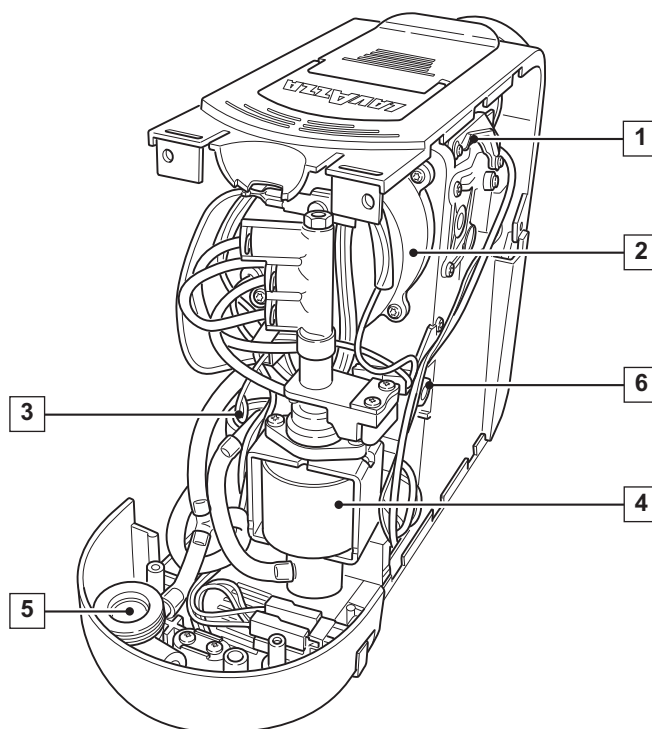
1.3.5. External components

- 1) Capsule loading handle
- 2) Water tank lid
- 3) Tank
- 4) On/off switch
- 5) Drip / used capsule tray
- 6) Cup support grid
- 7) Control panel



1.3.6. Internal components

- 1) Coffee brewing unit
- 2) Boiler
- 3) Flowmeter
- 4) Pump unit
- 5) Tank coupling
- 6) Solenoid valve



1.3.7. List of the accessories supplied with the machine

A) Instruction booklet for using the machine

2. GENERAL SAFETY STANDARD

Attention

Failure to comply with basic safety rules and precautions could cause accidents during machine operation and maintenance. During the repair of the machine all the measures necessary to prevent accident must be used.

The main safety precautions that should be used when operating the machine are described below. Lavazza does not foresee every possible situation that could be potentially dangerous. Warnings in this manual are not exhaustive. If tools, procedures, working methods or techniques not expressly recommended are used, make sure that there is no risk of personal injury or injury for other people.

Adjustments, specifications and illustrations in this manual are based on information available at the moment of the editing and therefore can change anytime. These modifications affect maintenance operations to be carried out. Ensure that the updated version of the present manual is being used.

Power connection must be made in compliance with the CEI EN 60335-1 and local safety standards in force.

The electric socket connecting the machine must:

- conform with the type of plug installed on the machine, if it is present;
- be sized in order to comply with the data provided on the plate on the bottom of the appliance;
- be connected to ground system, efficient and in accordance with the law.

Before carrying out any operation on the machine ensure that the plug is disconnected from the current and that the machine is cool.

In order to avoid any electric shocks, electrical parts and surrounding components must not :

- enter into contact with any type of liquid;
- be manipulated by humid or wet hands;
- be tampered with.

It is forbidden:

- to use the machine near flammable substances and/or explosives and/or in an atmosphere with any risk of fire;
- to use unoriginal spare parts (not advised by the manufacturer);
- to carry out any type of technical modification not covered in the normal procedures of diagnosis and repair.

vered in the normal procedures of diagnosis and repair.

In case of fire, use carbon dioxide (CO₂) extinguishers. Do not use water or powder extinguishers.

If an operation or intervention not foreseen should be carried out, following a different procedure than that indicated in the manual, please contact Lavazza technical service before starting.

Structural damage, modifications, tampering, alterations or improper repairs could compromise the safety of the machine.

2.1. Stop functions

To turn the machine off, press the on/off switch.

2.2. Safety devices

The machine/s described in this publication, are designed in compliance with the specific standards in force (CEI EN 60335-1) and therefore have measures of protection in all the potentially hazardous parts.

Pump thermal protector: it serves to stop the machine when the pump reaches a temperature of 120° due to insufficient or lack of water. To restart the machine wait 4 or 5 minutes for it to cool down.

Thermal fuses: they serve to stop the machine operation if the boiler is overheated.

A Fuse on the power board.

Attention

Do not change, eliminate or by-pass the safety devices in order to not cause serious risks to health and safety.

2.3. Residual risks

The careful hazardous analysis performed, has allowed most of the risks connected with operating and maintenance machine conditions to be eliminated. Lavazza reminds the user that the instructions, procedures and recommendations contained in this manual should be strictly followed, and comply with the safety rules in force, including the use of provided protection devices, both integrated in the machine and individual.

This chapter illustrates the risks that the user may incur if he does not comply with the specific safety rules as described in this booklet.

- Do not work on the machine when it is powered.
Before carry out any operations on the machine, disconnect it from the electrical network.
- Do not use water jets for washing any part of the appliance because running water can seriously damage

electrical and electronic components.

- Never work on the hydraulic system and boiler before having emptied them and checking that no pressure is in the system.
- This machine is an appliance for espresso coffee dispensing. Any other type of use is considered incorrect and therefore dangerous.



Non-observance of the above rules can cause serious harm to people, property or animals.

3. HANDLING AND STORAGE

3.1. Handling

During handling the machine must be treated according to the rules in force concerning health and safety on working places.

During handling and transport, the machine must remain in a vertical position according to the directions and symbols on the packaging. Carry out lifting and positioning with care. Do not shake the machine. For occasional transport use the original packaging, which will contain and protect the machine.

3.2. Storage

The machine should be stored according to the following conditions:

- minimum temperature: above 5 °C;
- maximum temperature: below 45 °C;
- maximum humidity: below 80%.

The machine is packaged in cardboard and polystyrene. Check the maximum number of containers that can be stacked on the packaging.

4. DISMANTLING AND DISPOSAL

4.1. Instruction for end of life treatment

This product conforms to art. 13 of the Decree Law No. 151 of July 25th, 2005, "Implementation of Directives 2002/95/EC, 2002/96/CE and 2003/108/CE, regarding the restriction of the use of certain hazardous substances in electrical and electronic equipment and disposal of waste electrical and electronic equipment".



The crossed-out wheeled bin symbol displayed on the appliance and/or the packaging indicates that at the end of its life, the product should not be treated as a generic household waste but should be

delivered to an authorised local recycling centre of WEEE. Collecting the components of the machine in properly separated fractions will enable recycling, treatment and environmentally friendly disposal and contribute to avoiding possible adverse effects on the environment and on health and favours the re-use and/or re-cycling of materials which make up the machine.



Environment

INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES. The separate collection of this appliance, at the end of its life, is organised and managed by the producer. The user who wants to dispose of this appliance must contact the producer and follow the system to collect the appliance separately at the end of its useful life.



Environment

INFORMATION FOR USERS OF HOUSEHOLD APPLIANCES. At the end of the useful life of the appliance, the user must send it to a WEEE waste collection centre or to the retailer when purchasing a new similar appliance, on a one-to one basis. In both cases make the machine unusable cutting the power cord.

An appropriate separate collection of the appliance for re-cycling and disposal compatible with the environment contributes to preventing any possible negative effects on the environment and health and favours the re-use and/or recycling of materials which make up the machine.

Unlawful disposal of this product involves the application of administrative sanctions in compliance with Legislative Decree no. 152/2006 and subsequent modifications.

5. INSTALLATION AND START UP

5.1. Unpacking

Open the packaging, taking care not to damage it. Remove the machine protections and the equipment contained in the package. Take the machine out.



Warning

Do not extract the machine by holding the bag.



Environment

Components of the packing must be separated according to the materials with which they are composed and disposed of according to the waste collection and disposal regulation in force.

5.2. Positioning

For a correct ergonomic use of the machine, place it on a stable and perfectly horizontal surface, away from water source, flames and heat. The area should be sufficiently illuminated, ventilated, hygienic, not corrosive and/or explosive and equipped with a power outlet readily reached with the supplied power cord. Also make sure that the place where the machine is installed has dimensions and sturdiness suitable to safely support it.

For the correct operation of the machine the following advice is given:

- room temperature: 15 °C ÷ 35 °C;
- maximum humidity: 60 %;

Warning

The machine is not suitable for outdoor installation, and should not be exposed to weather.

Warning

The presence of magnetic fields or proximity of electric machines which generate disturbances, may cause malfunctions in the electronic control of the machine.

Warning

With temperatures approaching 0°C there is the risk of freezing internal parts of the machine which contain water. Do not use the machine under these conditions.

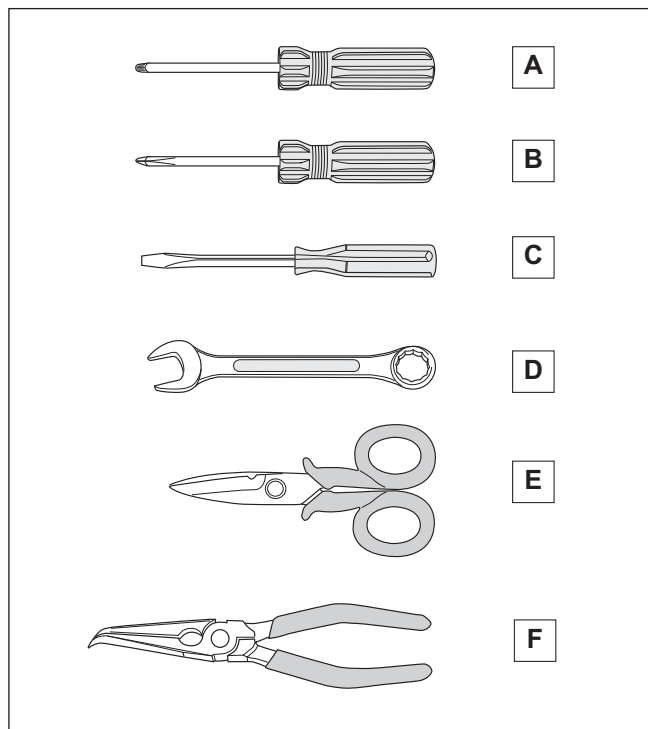


Attention

Sufficient space must be allowed to access the machine and the plug, to allow the user to move freely and to be able to immediately leave the area in an emergency.

6. RECOMMENDED TOOLS

- A) Foolproof Torx T15 and T20 screwdrivers
- B) Cross head screwdriver
- C) Flat head screwdriver
- D) Combination wrench (12 mm)
- E) Insulated scissor
- F) Long nose pliers



7. DISASSEMBLY OF COMPONENTS



In the machine electrical components and components that generate high temperature are installed. Be careful when the machine is operated without protection.

Safety recommendations for assembly and disassembly

Before carrying out any disassembly or assembly operation, disconnect the machine from the electrical network and wait for the hot parts to cool.

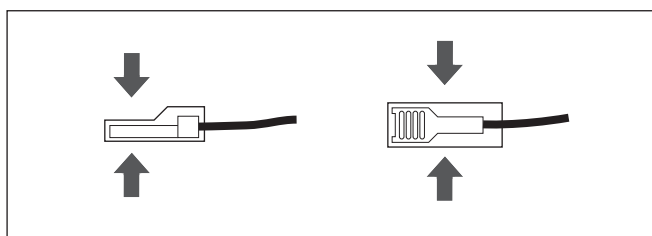
During disassembly and assembly use clothing and/or personal protective equipment according to the laws regarding occupational health and safety.

Dispose the used capsules and the liquid contained in the drawer for coffee grounds.

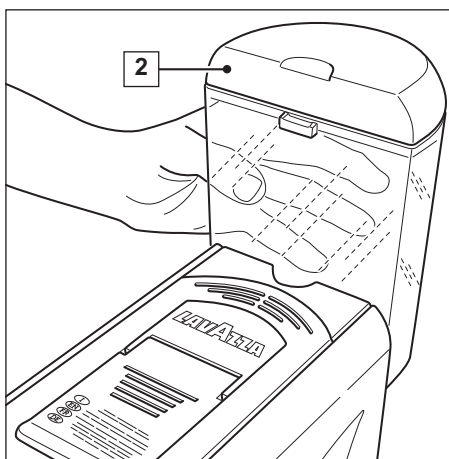
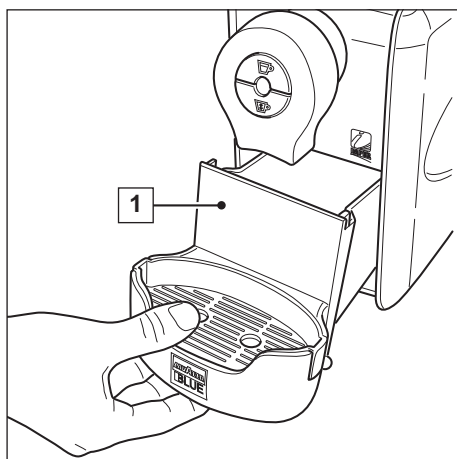
Wiring mode of electrical connections

All the wiring mechanical connections use Faston connectors with a positive lock.

If there is a Faston cap, press on the plastic as indicated in the figure and pull it.

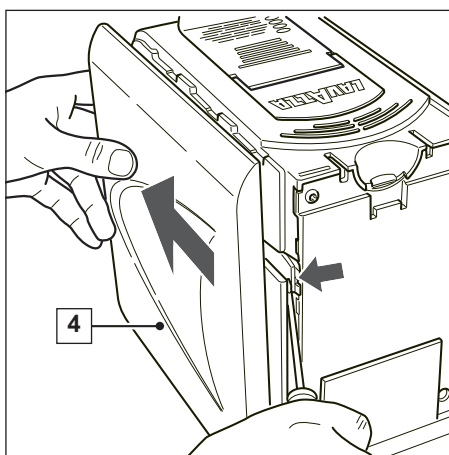
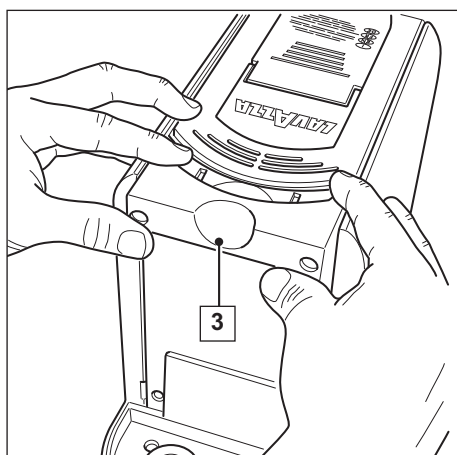


7.1. Disassembling the machine body



Remove the complete drawer (1).

Remove the complete tank (2).



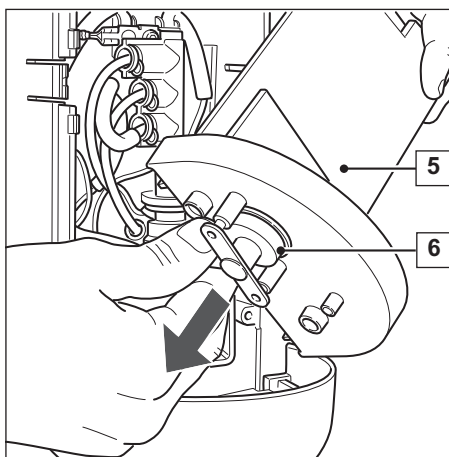
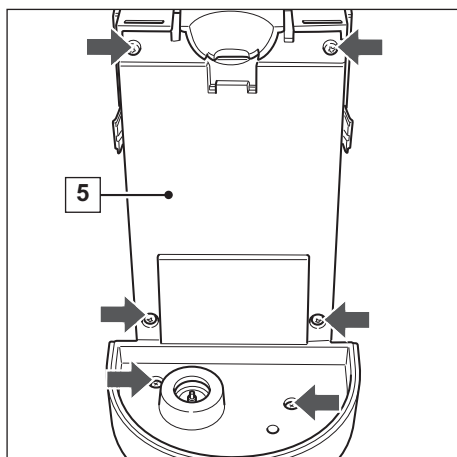
Remove the rear cover (3).



Lever with a screwdriver in the indicated point and remove the right panel (4).

Carry out the same operation for the left panel.

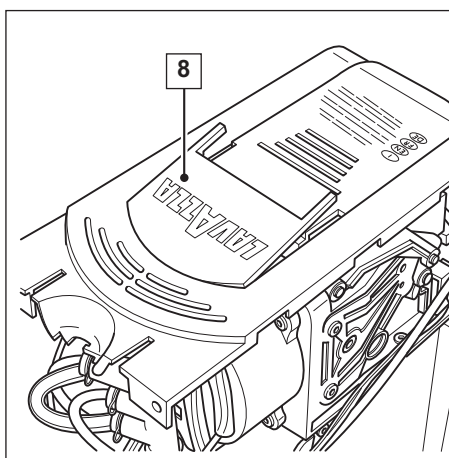
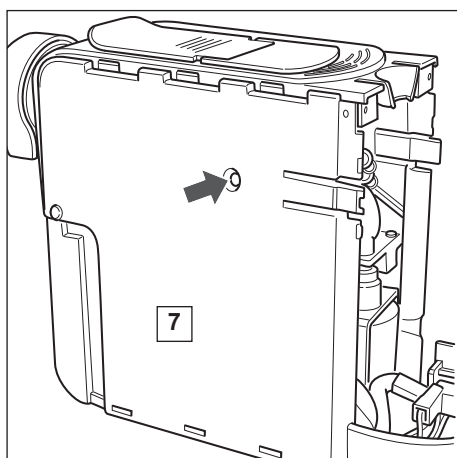




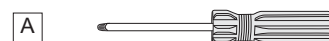
Unscrew the six screws and detach the rear panel (5).



Extract the tank coupling (6) and completely remove the rear panel (5).

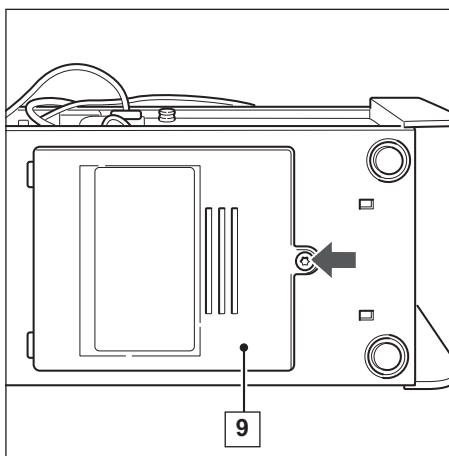
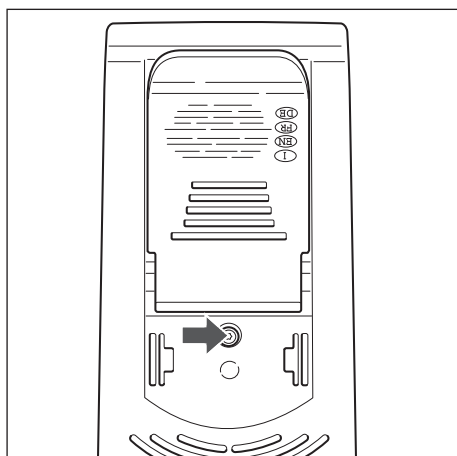


Unscrew the screw shown in the figure and remove the right-hand frame (7).



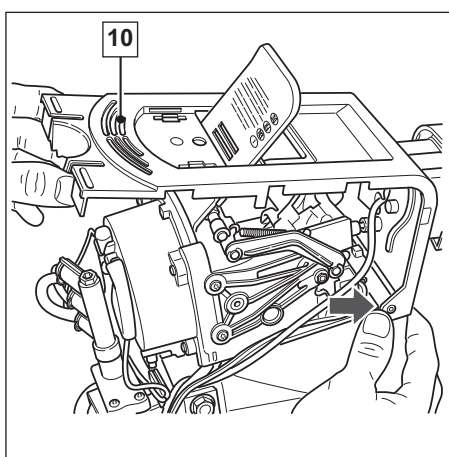
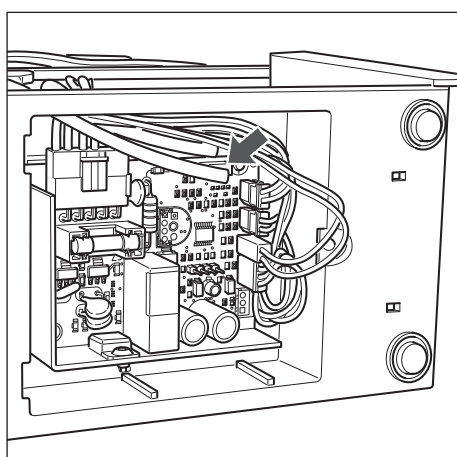
Carry out the same operation for the left-hand frame.

Release and remove the cover (8).



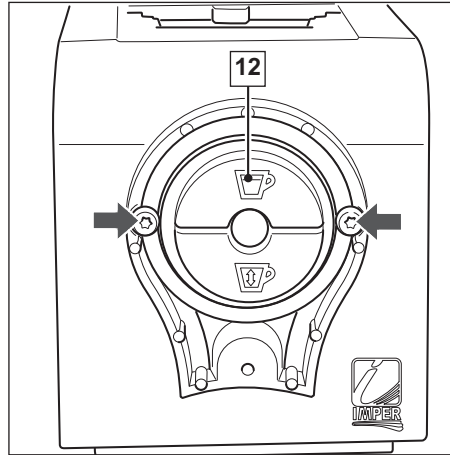
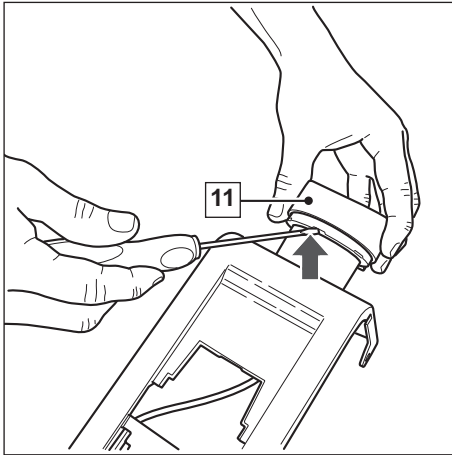
Unscrew the screw shown on the machine top.

Unscrew the screw shown on the bottom of the machine and remove the electronic board cover (9).



Disconnect the connector from the electronic board as shown in the figure.

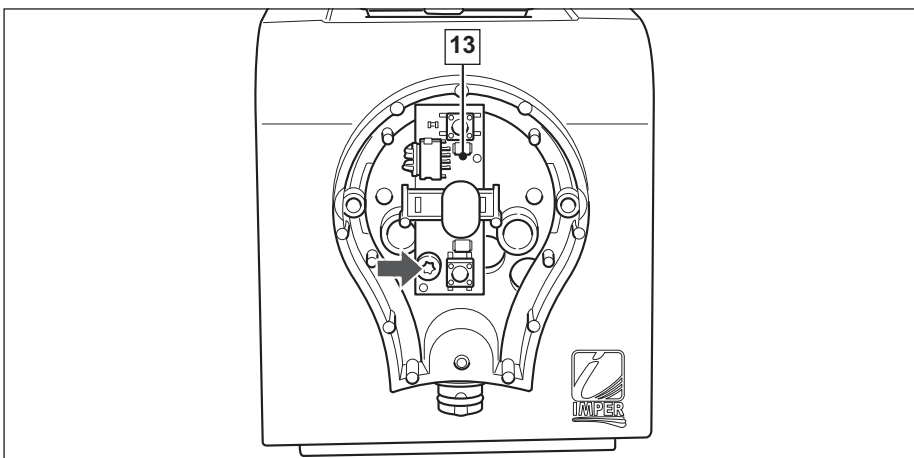
Remove the top cover by means of the tab (10) as shown in the figure.



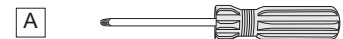
Lever with a screwdriver in the indicated point and remove the front cover (11).



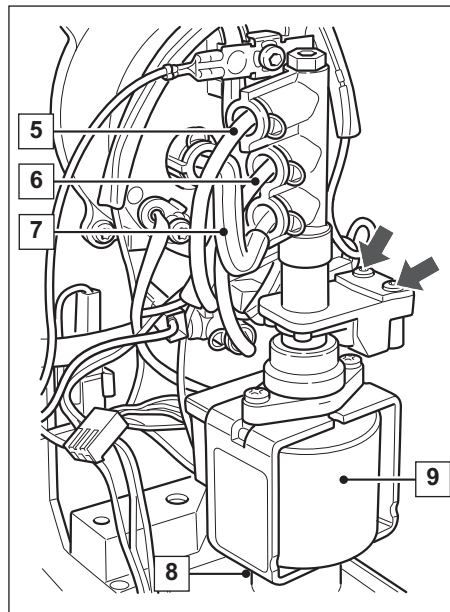
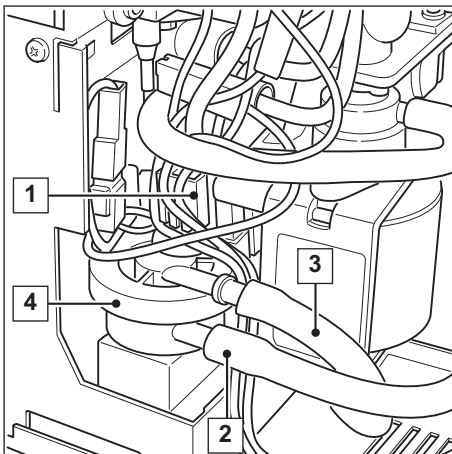
Unscrew the two indicated screws and remove the control panel (12).



Unscrew the indicated screw and remove the electronic board (13).



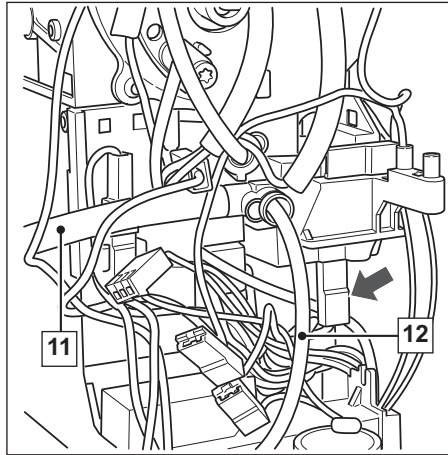
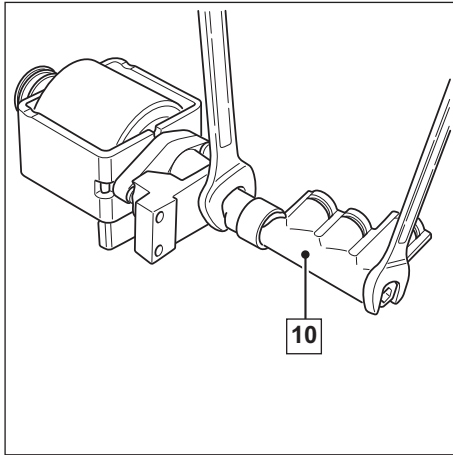
7.2. Disassembling the hydraulic supply unit



Disconnect the electrical connection (1), pipes (2) and (3), tip and remove the flowmeter (4).

Disconnect the pipes (5), (6) and (7) removing the fixing clips. Disconnect the pipe (8) in the lower part of the pump. Disconnect the electrical connections. Unscrew the two screws shown in the figure and remove the pump unit (9).





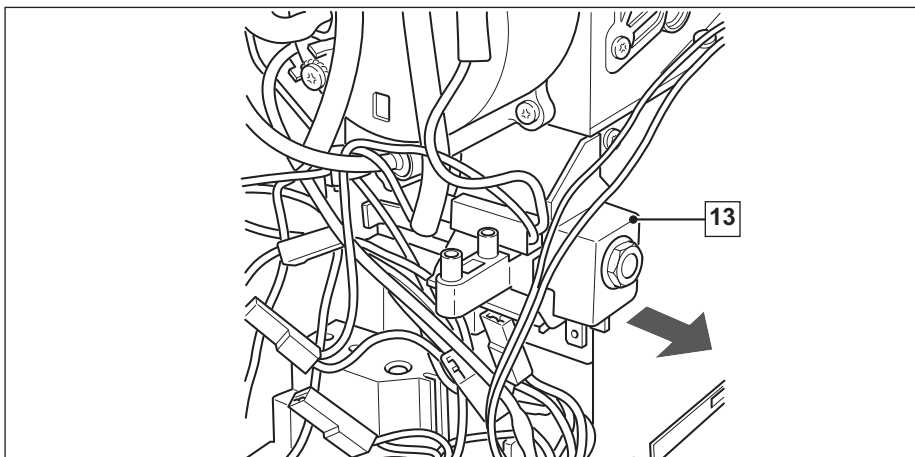
Unscrew and remove the manifold (10).



! Attention

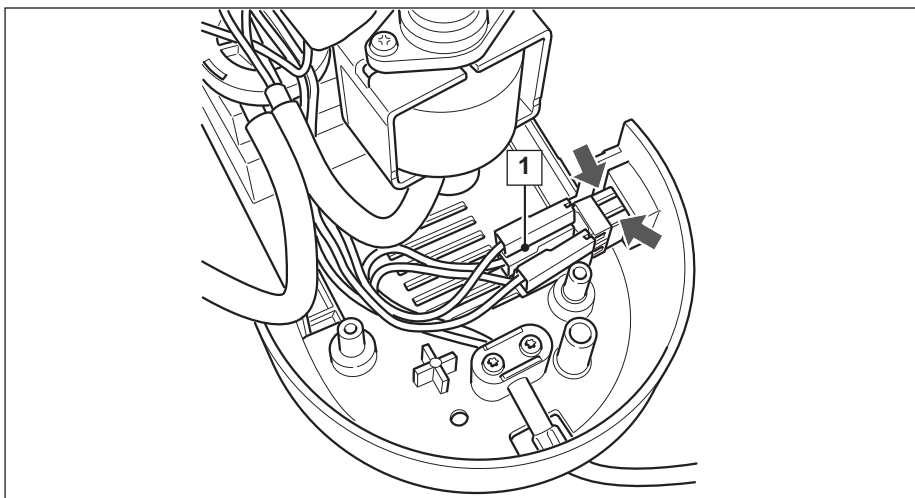
During remounting apply silicone sealant on the manifold threads (see interactive spare parts area on the site <http://ts.lavazza.it>).

Disconnect the pipe (11).
Disconnect the pipe (12) by removing the corresponding fixing clip.
Disconnect the electrical connections shown in the figure.



Remove the solenoid valve (13).

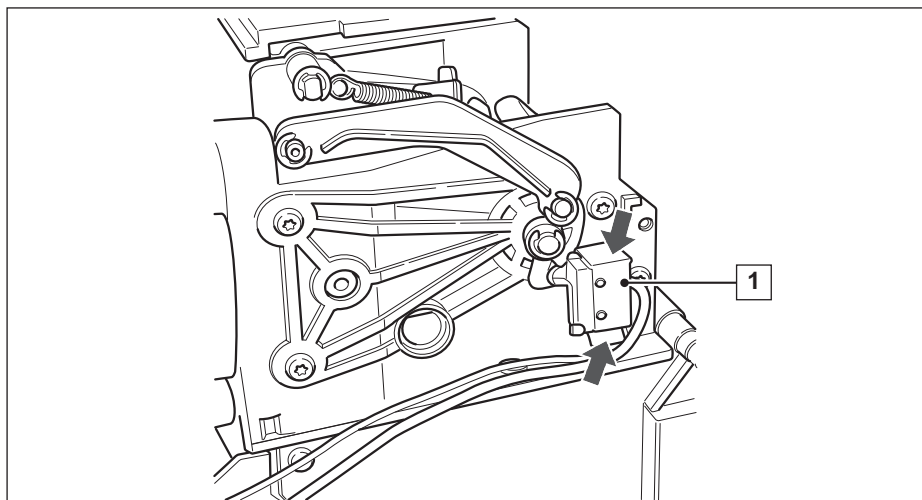
7.3. Disassembling the on/off switch



To remove the on/off switch, disconnect the electrical connections (1) and press on the clips with a screwdriver as shown in the figure.

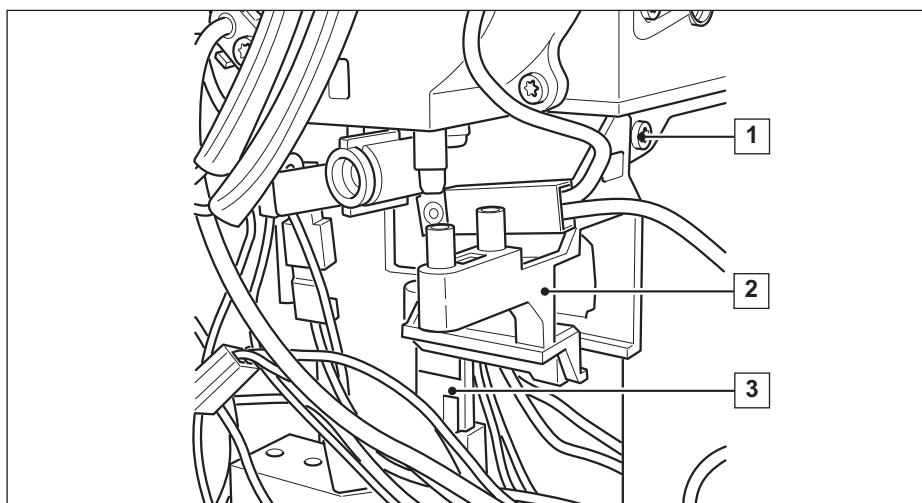


7.4. Disassembling the micro switch of handle closure



Use the indicated tabs to remove the micro switch (1) and disconnect the corresponding connector on the electronic board.

7.5. Disassembling the sensor of drawer presence

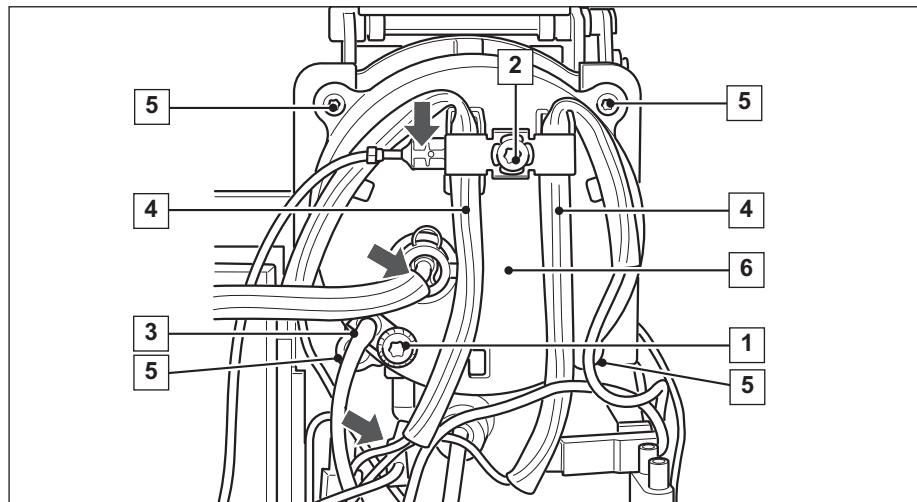


Unscrew the screw (1) on both sides, remove the bracket (2) and the drawer presence sensor (3).

A



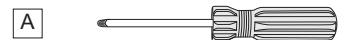
7.6. Disassembling the boiler unit



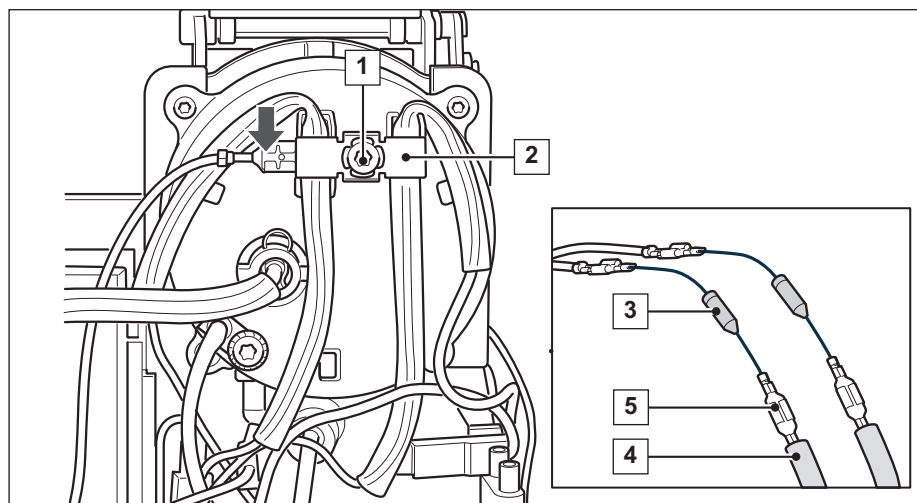
Attention

Carry out these operations with the boiler cooled. **DANGER OF BURNING.**

Disconnect the electrical and hydraulic connections shown in the figure, loosen screws (1) and (2) to disconnect the temperature probe (3) and thermal fuses (4). Disconnect the four screws (5) and remove the boiler (6).



7.7. Disassembling thermal safety and temperature detection systems



Disconnect the connection shown in the figure.

Loosen the screw (1).



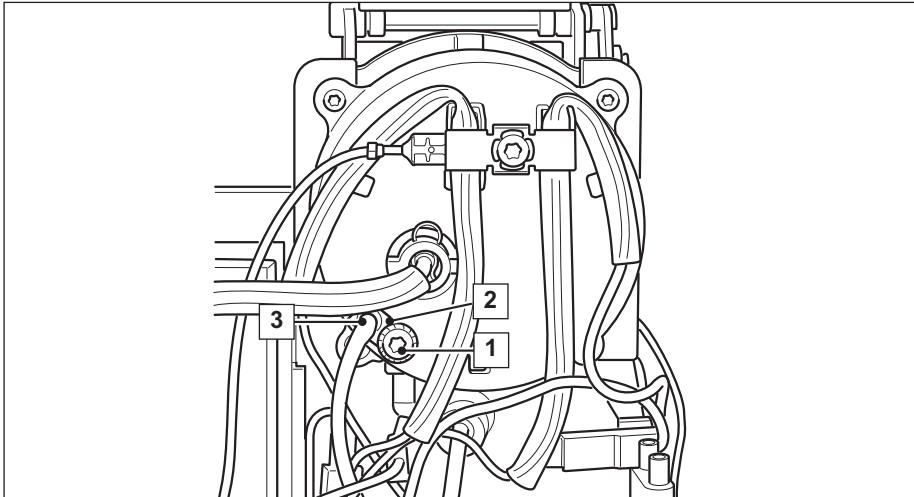
Turn the clamp (2).

Remove the thermal fuses (3) from the protective pipes (4).

Disconnect the electrical connections (5).

Attention

When thermal fuses are replaced after triggering the temperature probe must also be replaced.



Loosen the screw (1).



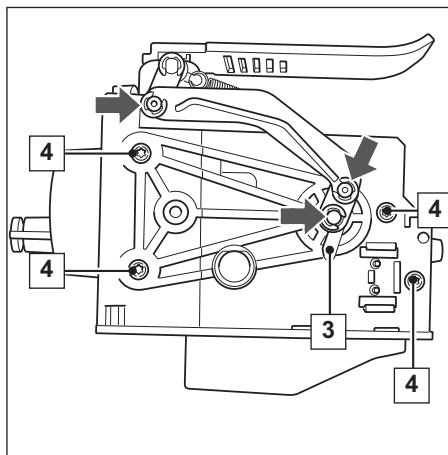
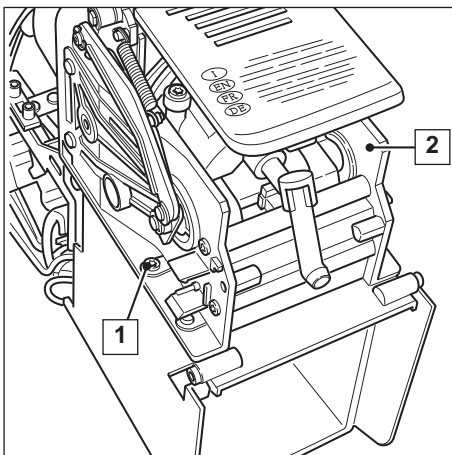
Turn the clamp (2).

Remove the temperature probe (3).

Warning

During temperature probe (3) re-assembly, ensure that a layer of heat conducting paste has been applied between the probe and the boiler.

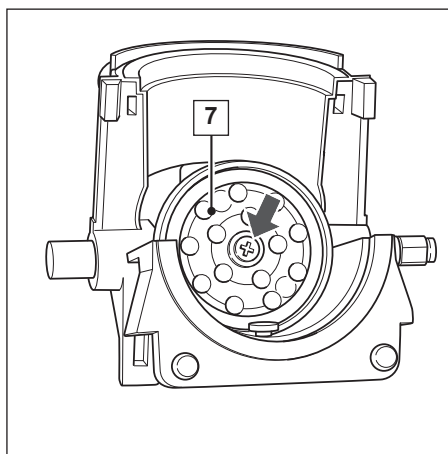
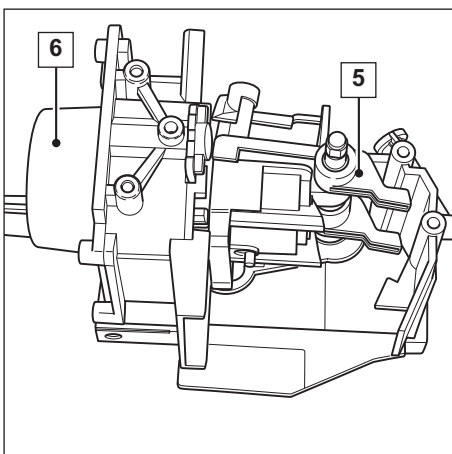
7.8. Disassembling the coffee brewing unit



Unscrew the screw (1) on both sides and remove the coffee brewing unit (2).



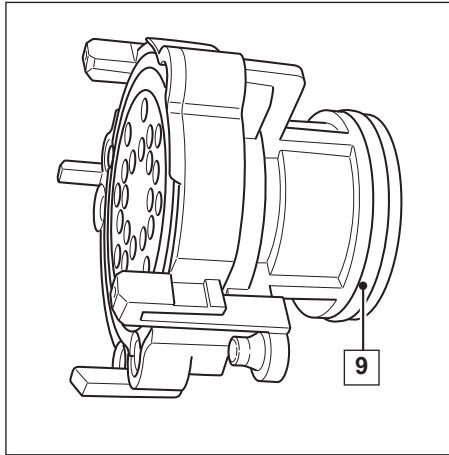
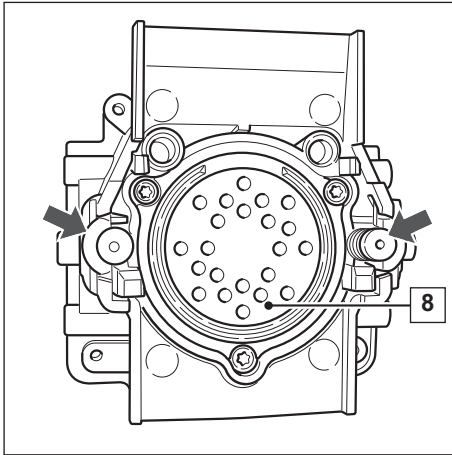
Remove the three circlips shown in the figure, micro switch actuator (3) and unscrew the four screws (4) on both sides.



Remove the capsule support (5) and boiler (6).

Unscrew the indicated screw and remove the perforator (7).



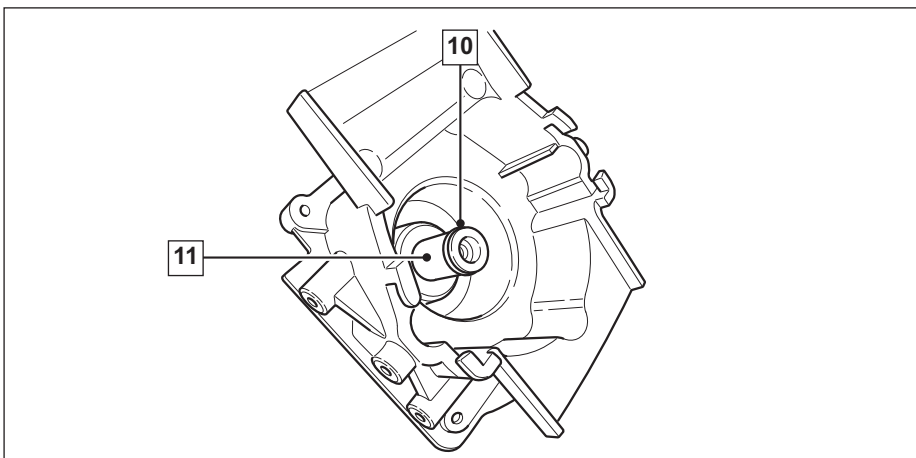


Press on the tabs, remove the springs and the piston assy (8) by means of the lateral slots.

Remove the O-Ring (9).

! Attention

During reassembly, apply the special grease (see interactive spare parts area on the site <http://ts.lavazza.it>).



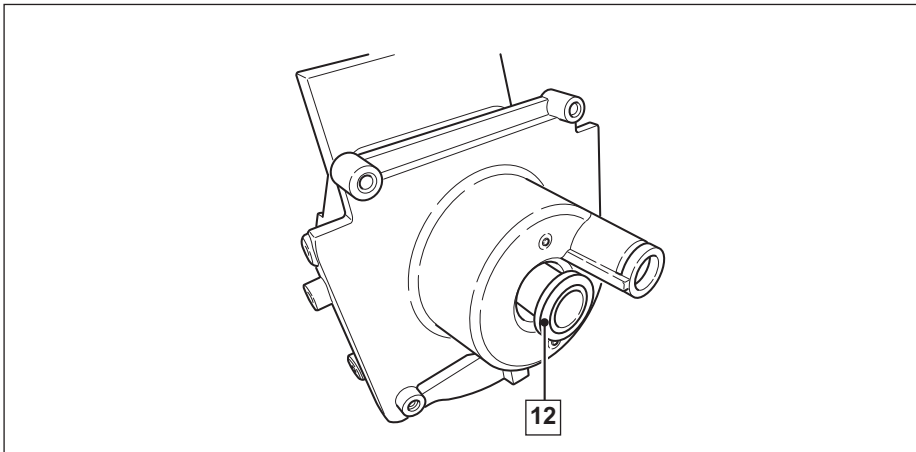
Remove the O-Ring (10).

! Attention

During reassembly, apply the special grease (see interactive spare parts area on the site <http://ts.lavazza.it>).

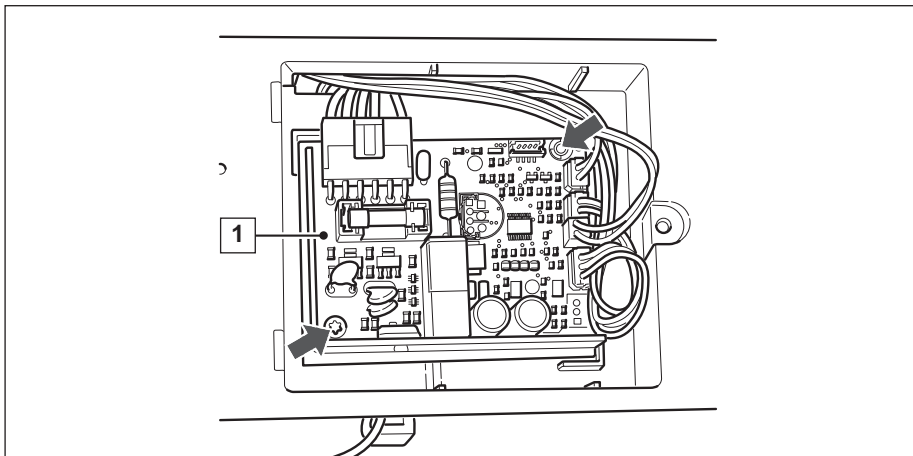
! Attention

Replace the O-Ring (10) only after the sleeve (11) is fitted inside the boiler support.

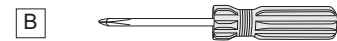


Remove the O-Ring (12).

7.9. Disassembling the electronic board



Disconnect the connections, unscrew the screws shown in the figure and remove the electronic board (1).



8. CONFIGURATION

8.1. Programming coffee dose

The control panel consists of two buttons.

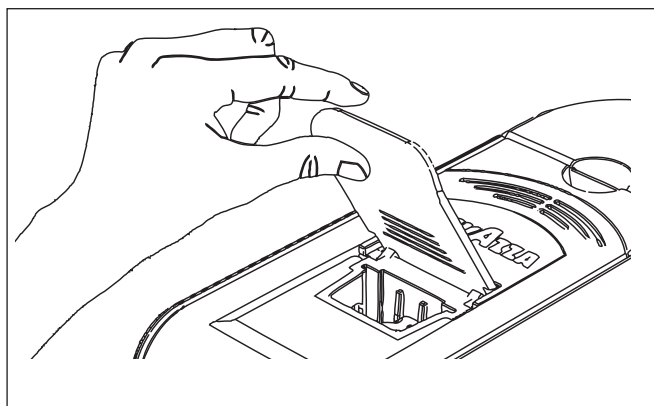
The upper button is for espresso dose (factory-set amount: approximately 40 ml.)

The lower button is for the free dose as factory-set, i.e. the user can regulate it. The dose dispensed by pressing this button can also be programmed.

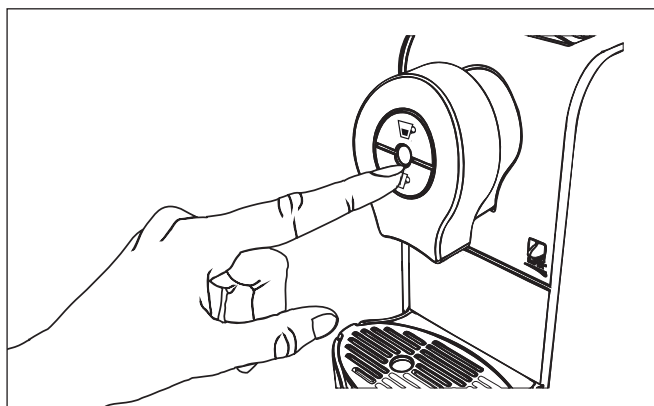
Programming doses

Lift the capsule loading handle. The red indicator light and the upper dispensing button flash alternately.

Insert the capsule and close the handle.



Select the lower button and keep it pressed for 5 seconds. The machine enters the programming mode.



When the machine enters the programming mode the rate of the flashing of the selected button led becomes quicker (double rate).

Then the selection button can be released until the desired dose is reached.

Press the flashing button to stop dispensing and to memorise the dose.

8.2. Programming

8.2.1. Unit release function

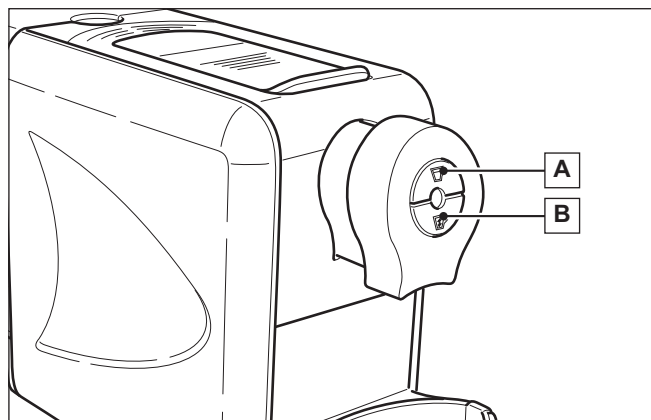
This function allows the machine to be reset when the hydraulic unit remains mistakenly in forward position accidentally (for a prolonged shut off in forward position or for another reason).

Every time the machine is switched on it is possible to run a dispensing cycle by pressing one of the buttons without inserting the capsule.

8.2.2. Changing set temperature

To modify the set temperature, the following operations must be carried out:

- switch the machine off by means of the on/off switch;
- keep the button (A) pressed and switch the machine on again by means of the on/off switch;



- keep the button (A) pressed for approximately 7 seconds;
- LEDs of buttons (A) and (B) flash at the same time to show the setting:
 - no. 1 flash = MINIMUM set temperature;
 - no. 2 flashes = MEDIAN set temperature;
 - no. 3 flashes = MAXIMUM set temperature;
- to increase the set temperature press button (A);
- to decrease the set temperature press button (B);
- exit the procedure by turning the machine off with the on/off switch.

The new setting is stored into memory and it is ready to use when the machine is restarted.

8.2.3. General reset function

The reset function serves to return the machine to factory default settings but it doesn't delete statistics.

By selecting this function it is possible to:

- restore default doses: 40 ml dosed dispensing, 150 ml free dispensing;
- restore MEDIAN set temperature;
- zero set the number of capsule in the used capsule drawer.

To perform the general reset function:

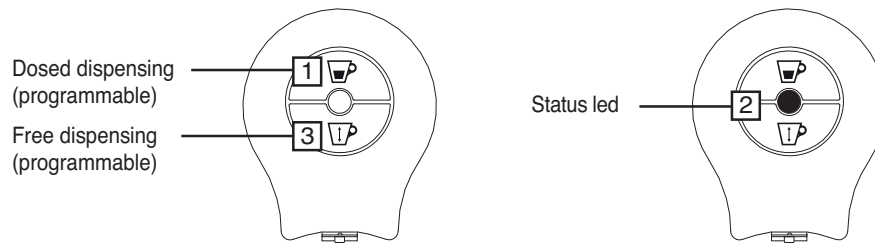
- switch the machine off by means of the on/off switch;
- open the capsule loading handle;

Warning

iThe used capsule drawer must be inserted.

- press the two dispensing buttons and keep them pressed;
- turn the machine on;
- after approximately 7 seconds the simultaneous flashing of the three LEDs indicates that the reset has been completed;
- switch the machine off and on again.

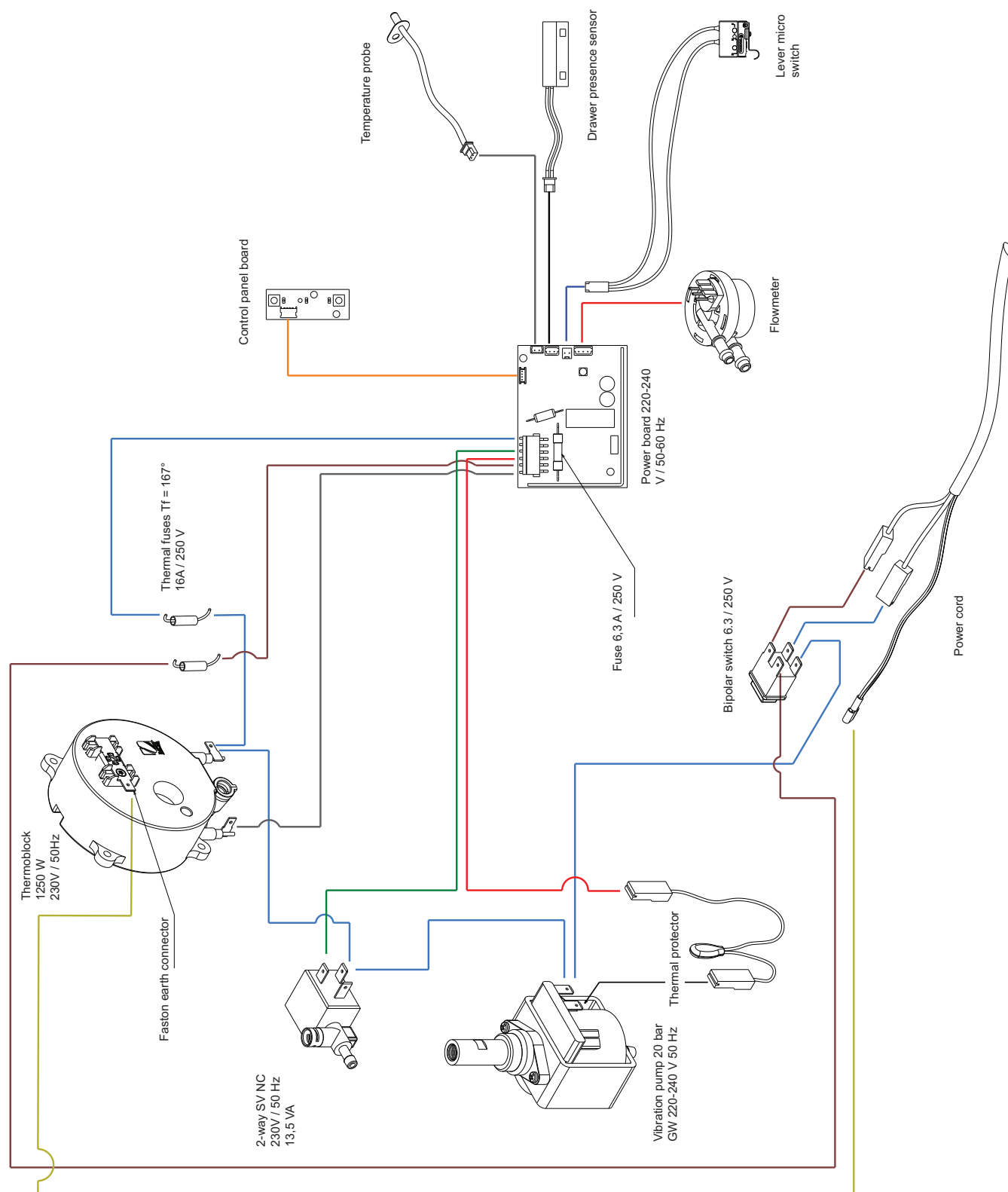
8.3. Alarm messages



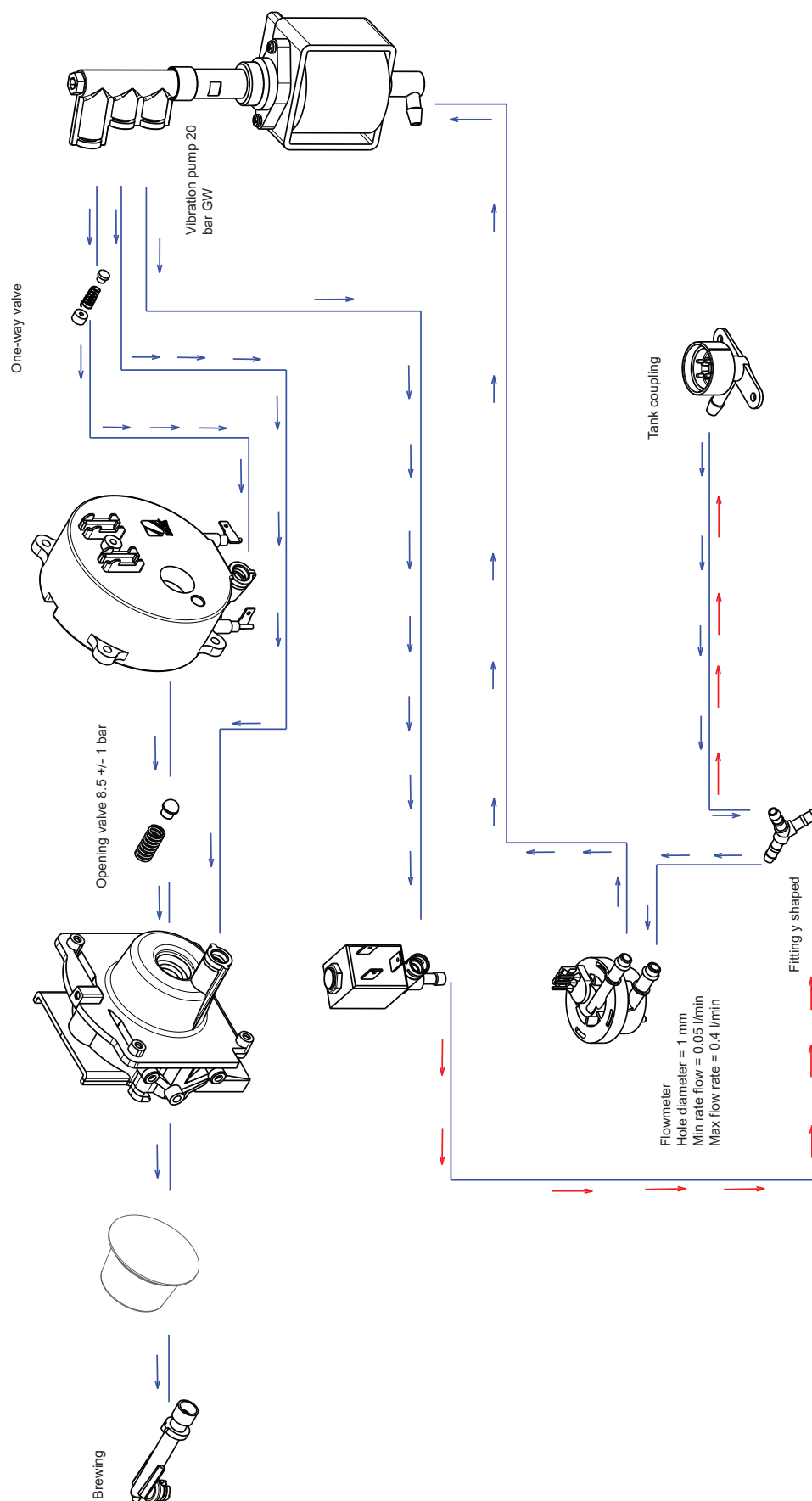
| 1 | 2 | 3 | MACHINE STATUS | EVENTS |
|---|---|---|--|--|
| ○ | ● | ● | Used capsule drawer full | LEDs 2 and 3 flash alternately when the eighth capsule is dispensed. |
| ● | ○ | ● | Warming up | LEDs 1 and 3 flash alternately. |
| ● | ○ | ● | Ready | LEDs 1 and 3 steady on. |
| ● | ○ | ○ | Brewing | The LED corresponding to the selected button flashes (in the example , button 1). |
| ● | ● | ○ | Brewing start without capsule loading | The LED of the selected button (in the example the button 1) alternated to the red LED flash four times. LEDs 1 and 3 come ON again to indicate that the machine is ready. |
| ○ | ● | ● | Full drawer reset | Reset completed with LED 2 and 3 steady on during 2 seconds. |
| ● | ● | ○ | Handle opening | LEDs 1 and 2 flash alternately. |
| ○ | ● | ○ | Water lack alarm - water flow anomaly | Lack of water is detected by the machine during dispensing and notified by LED 2 flashing. After filling the tank, proceed as described in "PREPARING COFFEE". |
| ● | ○ | ○ | Storing the dose into memory | By keeping the button pressed for at least 5 seconds, the machine save the dose into memory showing a quick flashing frequency. Pressing the button when the desired dose is reached, the machine saves the dispensed amount for the next dispensing cycles. |
| ○ | ● | ○ | Overheating alarm | LED 2 steady on. Contact the service assistance. |

9. DIAGRAMS

9.1. Electrical diagram



9.2. Hydraulic diagram



10. INSPECTIONS AND MAINTENANCE

10.1. Weekly and daily cleaning

Daily

Body: clean the outer panels and steam wands with a cloth dampened in lukewarm water. Do not use abrasive or alcohol based detergents which may scratch or damage the mechanical structure of the body.

Grid and drip tray: carefully clean in order to prevent mould growth inside.

Used capsule drawer: carefully clean in order to prevent mould growth inside.

Weekly

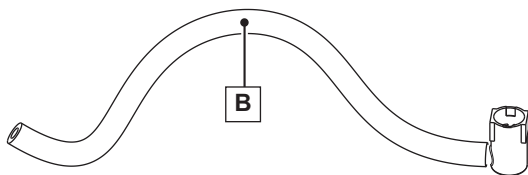
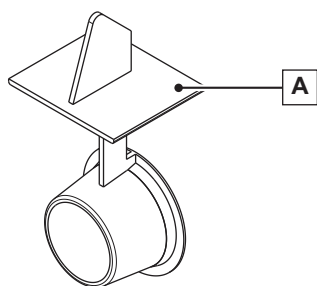
Water tank: empty and wash the internal part of the tank with lukewarm water, in order to prevent limescale.

10.2. Descaling

Warning

It is recommended the machine be descaled at least once a year. According to the hardness of the water, it may be necessary to carry out descaling more frequently.

A special kit, composed of a dummy capsule (A) and a discharge hose (B), is necessary to carry out the descaling cycle.



Note

The kit can be ordered in the interactive spare parts area of the site: ts.lavazza.it.

Descaling operations

- Switch the machine off by means of the on/off switch.
- Empty the tank and used capsule drawer.
- Fill the tank with water and descaling product.



Note

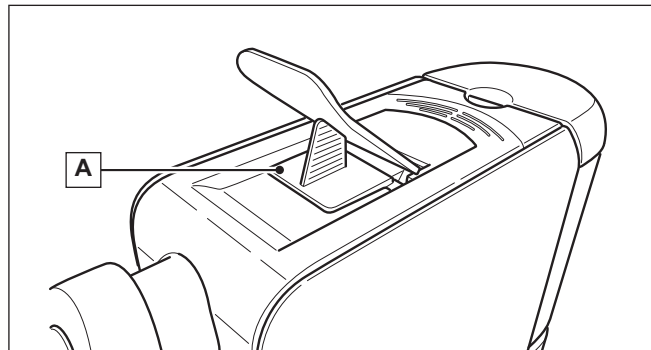
For correct quantity of the descaling product, refer to the instructions reported on the product.

- Lift the loading handle and insert the dummy capsule (A).

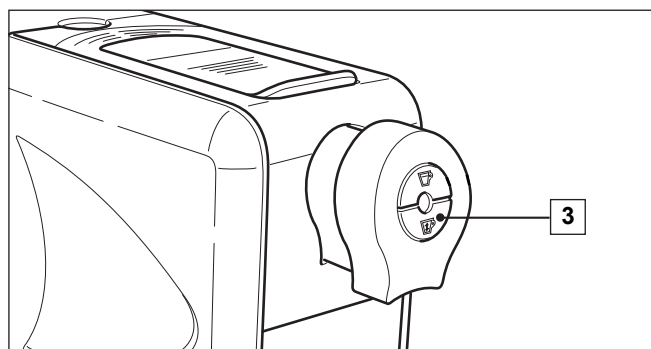


Attention

The handle should be closed in such a way as to rest on the dummy capsule grip (A) as shown in the figure.



- Connect the discharge hose (B) to the machine dispensing spout and put the other end inside a container to collect water.
- Turn the machine on with the on/off switch by keeping the button (3) pressed for 7 seconds.



- The machine is ready for descaling.
Both buttons on the control panel flash.

Warning

From this stage it is not possible to return to normal operating mode before completing the descaling cycle.



Attention

If a power failure occurs, when next switched on the machine will resume the cycle at which it was interrupted.

- Press the button (1) or (3) to run the descaling cycle.



Note

The estimated time for the descaling cycle is approximately 14 minutes.

- When the descaling solution in the tank is finished, remove and carefully clean the tank.
- Completely fill the tank with fresh drinking (not sparkling) water, mount it on the machine again and press the button (1) or (3) to start the rinse cycle.



Note

The estimated time for the rinse cycle is approximately 8 minutes.

Warning

The rinse cycle provide the circulation of approximately 2 litres of water into the hydraulic circuit. The tank must be filled again with fresh drinking (not sparkling) water.

Once the descaling cycle is completed, remove the dummy capsule (A) and the discharge hose (B).

The machine automatically returns to normal operating mode.

11. TROUBLESHOOTING

11.1. Signalling and solutions to the most common problems

| PROBLEM | CAUSE | SOLUTION |
|---------------------------------------|---|---|
| The machine does not turn on. | The machine is not connected to the electrical network. | Check that plug is inserted correctly. |
| | The on/off switch is placed to "ON" position. | Place the on/off switch, to I position. |
| | Electrical connections of the switch are disconnected. | Reconnect electrical connections of the switch. |
| | The on/off switch is damaged. | Replace the on/off switch. |
| | Thermal fuses are blown. | Replace the thermal fuses and temperature probe. |
| | The interface is damaged. | Replace the interface. |
| | The electronic board is damaged. | Replace the electronic board. |
| The capsule loading handle does not | The drip/used capsule drawer is full. | Empty the drip/used capsule drawer. |
| | The capsule is not correctly inserted. | Lift the capsule loading handle and insert the capsule correctly. |
| The pump doesn't start. | There is no water in the tank. | Fill the tank with fresh drinking (not sparkling) water. |
| The machine does not dispense coffee. | The capsule is not inserted. | Insert the capsule. |
| | The operating temperature has not been reached. | Wait for operating temperature to be attained. |
| | Capsule loading handle lifted up. | Lower the capsule loading handle. |
| | There is no water in the tank. | Fill the tank with water. |
| | One or more coffee dispensing buttons (free or programmed) are damaged. | Replace the interface. |
| | The electronic board is damaged. | Replace the electronic board. |
| | The pump is disconnected. | Reconnect electrical connections of the pump. |
| | The pump is damaged. | Replace the pump. |
| | The boiler is clogged. | Replace the boiler. |

| PROBLEM | CAUSE | SOLUTION |
|--|---|---|
| Coffee is not hot enough. | Cups are cold. | Pre-warm cups with hot water. |
| | A high volume of water for coffee has been dispensed. | Wait at least 20 sec. from the last coffee dispensing. |
| Coffee pours too quickly, the espresso is not creamy on top. | A capsule that has already been used was inserted. | Insert a new capsule. |
| Coffee is too hot. | The thermal probe does not work correctly. | Replace the thermal probe. |
| | | Apply the heat conducting paste between the thermal probe and the boiler. |
| | The electronic board is damaged. | Replace the electronic board. |
| Coffee is cold. | The thermal probe does not work correctly. | Replace the thermal probe. |
| | | Apply the heat conducting paste between the thermal probe and the boiler. |
| | The electronic board is damaged. | Replace the electronic board. |
| | The boiler heating element is defective. | Replace the boiler actuator unit. |