

ESPRESSO POINT
Mod. Matinèe 120V

Maintenance manual for technical assistance

GB

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Maintenance manual for technical assistance
Espresso Point Mod. Matinèe 120V

Machine code: **80114**

Handbook code: **83312**

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1.1 Introduction

This manual contains information to carry out the correct maintenance including safety warnings, problem solving, spare parts and the wiring diagrams.
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The continuous technical development and improvement of the machine could lead to modifications being made which are not included in this manual.
Read it carefully and always keep it close at hand.

Before leaving the factory this specific model was subjected to rigorous testing to ensure maximum reliability; it should nevertheless be checked that the machine has not suffered any structural damage during transport which could compromise its proper working efficiency and safety.

Certain details shown in the illustrations contained in this manual may be different from those of the machine in your possession; some components may have been removed to make the illustrations clearer.

This manual must be kept in a place accessible by all staff needing to carry out maintenance on the machine.



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1.2 Safety information

Failure to comply with basic safety regulations or precautions could cause accidents during machine operation, maintenance and repair. An accident can often be avoided by recognizing potentially hazardous situations before they occur.
The operator must pay attention to potential hazards, be suitably trained and skilled and have the right tools to carry out his tasks properly.

The improper use of the machine during working or maintenance can be dangerous and cause serious accidents.

Do not use the machine until the instructions have been read and understood.

Safety precautions and warnings are given in this manual and indicated on the machine.
If the operator does not heed these danger warnings, he/she could have an accident with serious consequences for himself/herself and others.

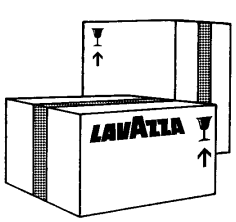
Safety information is pointed out by the following signs:

Caution!
Caution messages are displayed before procedures which, if not complied with, could result in injury to the operator.

Warning!
Warning messages are displayed before procedures which, if not complied with, could result in damage to the machine.

Lavazza S.p.A. cannot foresee all possible circumstances that could be potentially dangerous.
The warnings in this manual and on the machine are therefore not exhaustive.
If tools, procedures, working methods or techniques not expressly recommended by Lavazza S.p.A. are used, always make sure that there is no risk of personal injury or injury to other people involved.

The continuous research and technical development by Lavazza S.p.A. leads to constant product improvement. Accordingly, Lavazza S.p.A. reserves the right to make all necessary modifications or improvements in its machines without prior notice.
The information contained in this publication is thus intended to be of a general nature and is not binding.



Use only original spare parts

LAVAZZA declines all and any responsibility for the use of non-original spare parts.

1.3 Safety specifications

The following indications do not preserve completely from all the dangers in which you could be incurred operating on the machine "Espresso Point"; they will be integrated by the good sense and by the experience of whoever performs maintenance interventions, unique essential measures to prevent any accidents.

In each section ulterior safety specific prescriptions for the different operations are described.

Don't operate the machine or perform ordinary maintenance before having read and understood the instructions contained in the present manual.

Never plug the machine into an outlet with a voltage different from that quoted on the label set on the rear of the machine.
On the machine have been settled some components which operate at a net tension.

Never touch electric cables, switches, buttons, etc. with wet hands.
If you needs to perform a processing or an intervention not scheduled, following a procedure diverged from that one indicated in the manual, before proceeding consult the technical assistance LAVAZZA.

The "Espresso Point" machine must not be positioned in corrosive environment, explosive or exposed to the atmospheric agents.

Keep the "Espresso Point" machine cleaned up from extraneous materials what deposits,
utensils and other objects that could damage the operation and cause damages to people.

Avoid the use of inflammable or toxic solvents, benzene compounds, the ether and the alcohol for cleaning.

The authorized maintenance man must always have the manual at hand, in such way to consult it whenever you have any doubts.

If this manual had lost or damaged you will require to LAVAZZA a substitute copy

Structural damages, modifications, tamperings, alterations or improper reparations they could compromise the "Espresso Point" machine safety deleting therefore any certification.

The interventions of modification will be performed exclusively from the LAVAZZA technicians.

1.4 Residual risks

The accurate analysis of the risks developed by LAVAZZA and filed in the technical issue, has eliminated most of risks related to the use and maintenance conditions of the machine. The builder remembers following the instructions, procedures and recommendations contained in this manual and the safety norms in force, inclusive the use of the scheduled protection device, both integrated in the distributor and individual.

1.5 Environmental conditions allowed

To guarantee the correct operation the "Espresso Point" machine must be positioned out of the atmospheric agents (rain, hail, snow, fog, dust in suspension etc.) with an environmental temperature of exercise between 0°C and 32°C and with relative damp not superior at 70 %.
The working environment must be clean, sufficiently bright and in absence of explosive or corrosive atmosphere.

1.6 Warehousing

Storing the "Espresso Point" machine in a place sheltered from atmospheric agents with temperatures between 0°C and 40°C, possibly the inside the original packing or, if impossible, protecting it with nylon sheets to avoid the accumulation of dust.

1.7 Scrapping

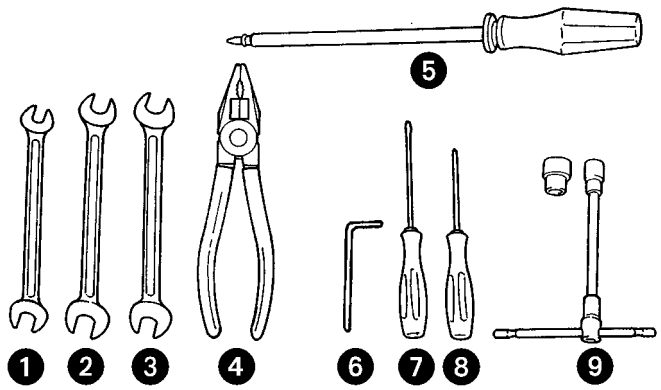
The scrapping happens at the end of the working cycle of the machine. In normal conditions of use and maintenance it has duration of over ten years.
In case of scrapping all the components will be disposed in adequate dumps following the legislation in force. Before proceeding to the scrapping it is necessary isolate its different parts (plastics or rubber, electric, electronic material, etc.).
The parts constituted entirely by plastic material, aluminium, steel, can be recycled if collected by right centres.

1.8 Transport

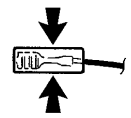
The charge and discharge operations and in general the moving of the “Espresso Point” machine must be done with extreme care. For the occasional shifts use the original packing, excellent to contain and protect the apparatus’ case.

1.9 List of tools necessary for maintenance

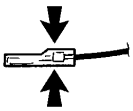
To carry out maintenance on the "Espresso Point" the following tools are necessary. This list is purely indicative, and does not take into account the availability on some markets of alternative or additional tools of greater efficiency.



1. Open ended 8 - 9 mm. spanner
2. Open ended 10 - 11 mm. spanner
3. Open ended 12 - 13 mm. spanner
4. Standard pliers
5. PH2 Prehensile cross-headed screwdriver
6. 4mm Hexagon head cap spanner
7. Narrow-bladed screwdriver
8. Small cross-headed screwdriver
9. Socket spanner Ø 5,5 - 25 mm



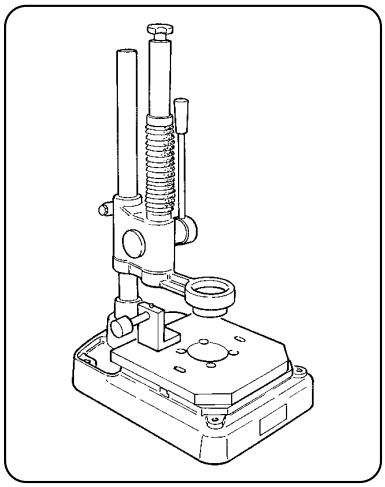
Warning !
All the mechanical connections, apart from those on the pump, use safety fastons to prevent unthreading.



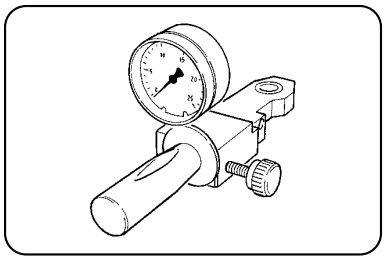
Where fastons are fitted with caps, press the plastic as shown in the figure and then pull.

1.10 Accessories

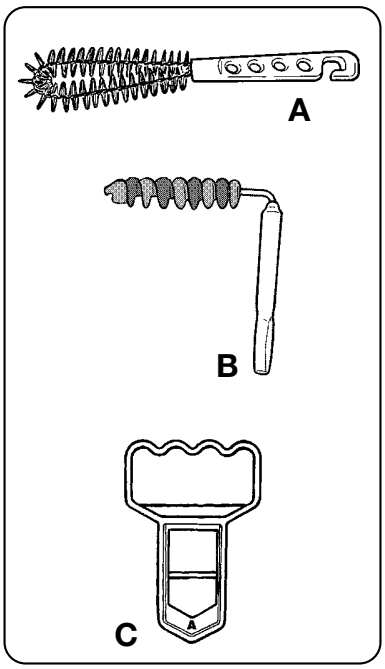
The following accessories are available on request which make maintenance on all ESPRESSO POINT machines easier.



► Tool for fitting the chamber code **84960**



► FAP compartment gauge code **85182**



► Cleaning equipment.
- **A** brush for cleaning the pod space (cod. **87075**)
- **B** brush for cleaning the delivery nozzle (cod. **87076**)
- **C** tool for opening pod clamping jaw (cod. **87077**)

For how to use this equipment refer to the user manual.

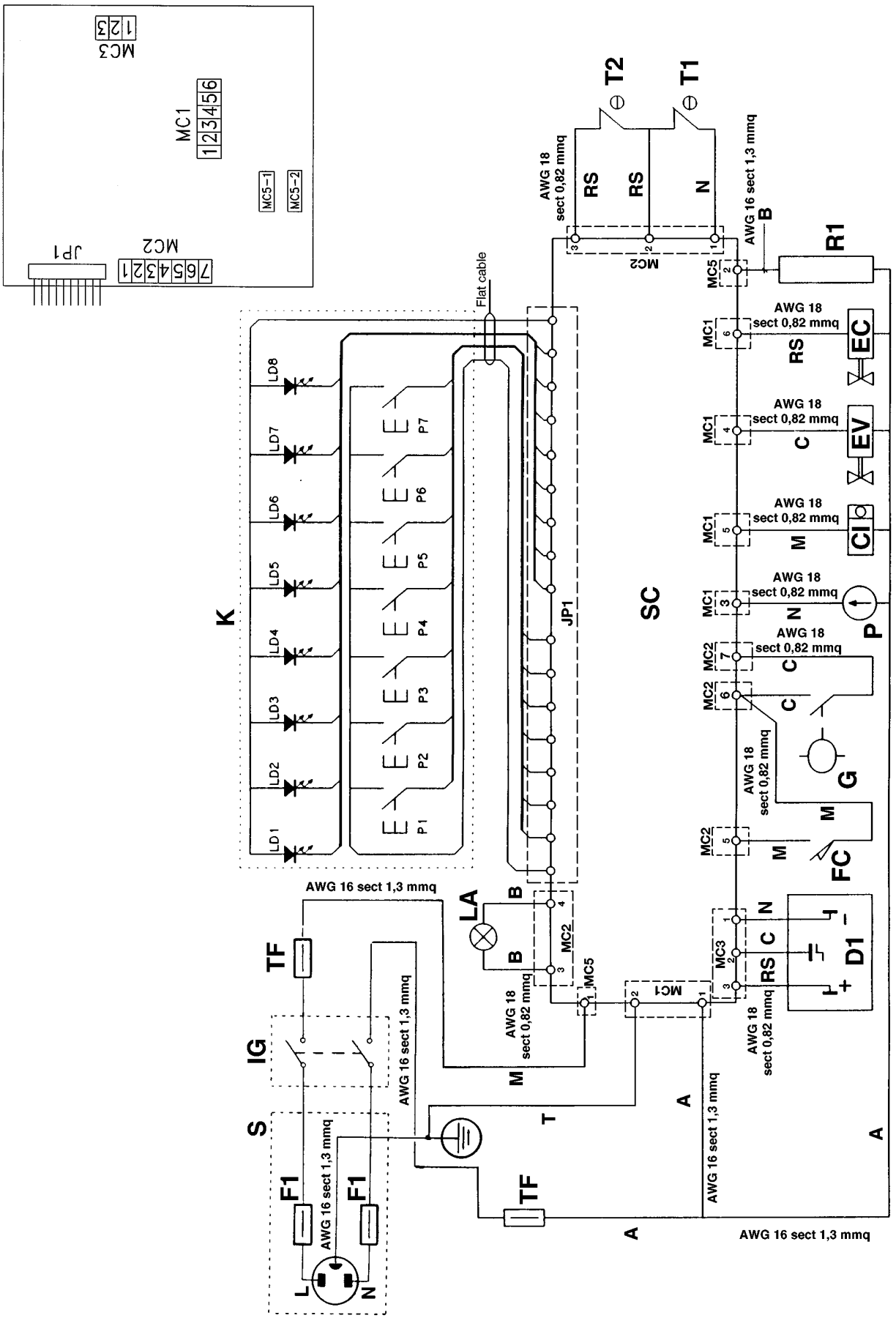
► For connections use connection sealant suitable for alimentary purposes or PTFE tape.

2.1 *Wiring diagram*

REF	CODE	DENOMINATION
A		Blue cable
B		White cable
C		Grey cable
M		Brown cable
T		Yellow-green cable
N		Black cable
RS		Red cable
K	**87176**	Elect. keyboard
LA	**85222**	Lamp
SC	**87169**	Electronic card 120 V
TF	**88111**	Thermal fuse 167°
IG	**85221**	Main switch
F1	**87161**	Fuse 10 A

REF	CODE	DENOMINATION
S	**85219**	Plug/fuse hold.
G	**87050**	Float contact
T1	**79226**	Thermostat 130° (CAMPINI)
T2	**79225**	Thermostat 100° (CAMPINI)
FC	**85069**	Micro switch
R1	--------	Heating plate 120V
CI	**85560**	Stroke counter 120V
EC	**79089**	Solenaid valve 120V (CAFFÉ)
EV	**87166**	Solenaid valve 120V (VAPORE)
P	**87202**	Pump
D1	**87196**	Batcher

120 V


MC3
MC1
MC5-1
MC5-2
MC2
JP1
T2
T1
RS
RS
N
AWG 18 sect 0,82 mmq
AWG 16 sect 1,3 mmq
B
R1
Flat cable
K
LD8
LD7
LD6
LD5
LD4
LD3
LD2
LD1
P7
P6
P5
P4
P3
P2
P1
JP1
SC
AWG 18 sect 0,82 mmq
EC
EV
CI
P
FC
G
D1
LA
TF
IG
S
F1
F1
L
N
AWG 16 sect 1,3 mmq
MC1
MC2
MC3
MC5
C
M
N
RS
A
T

3.A *Front part preliminary maintenance operations*

3.B *Rear part preliminary maintenance operations*

3.1 *Delivery unit - chamber maintenance*

3.2 *Jaws maintenance*

3.3 *Steam jet maintenance*

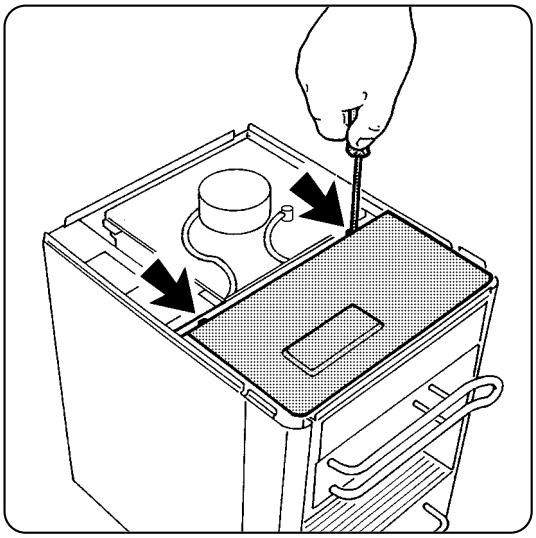
3.4 *Light - light holder maintenance*

3.5 *Volumetric dosing device maintenance*

3.6 *Pump maintenance*

3.7 *Solenoid valve maintenance*

3.8 *Electronic card maintenance*



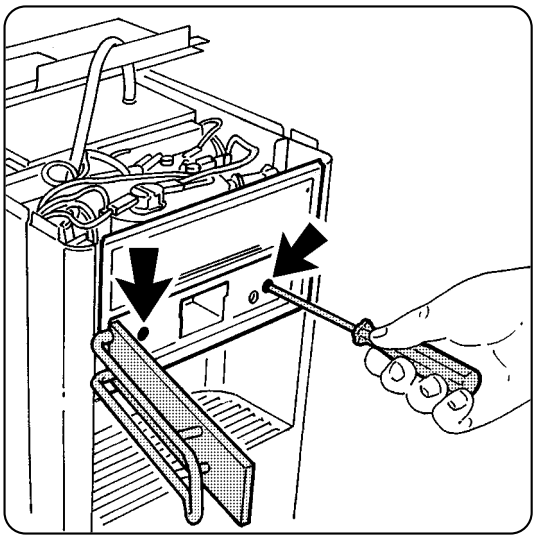
Caution

Before beginning maintenance operations remove the electric plug!

Never start the machine during the maintenance operations.

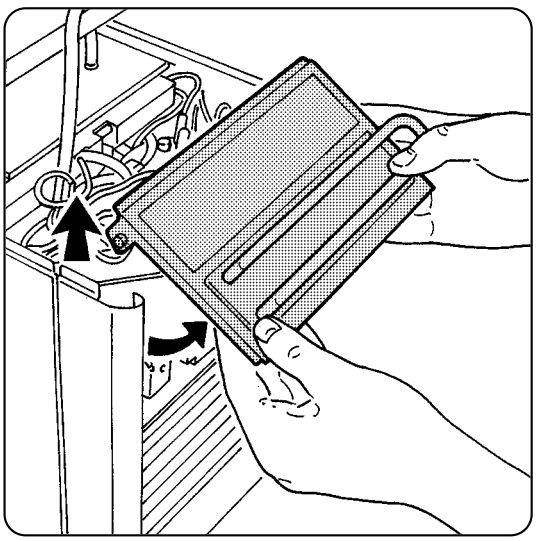
With the supplied key remove the upper cover, then (as shown in the figure), by unscrewing the two screws, take off the plate cover guard, overturn it, and rest it on the water tank.

❺ 



Open the lever of the front panel and unscrew the two screws as indicated.

❺ 

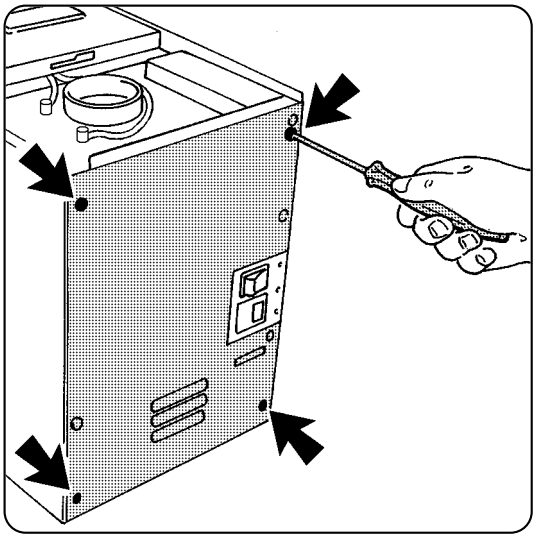


Rotate the front section forwards, extract it from its side slots then lift and position on the tank.

Warning

During this operation avoid stretching or twisting the harness between the front panel and the machine.

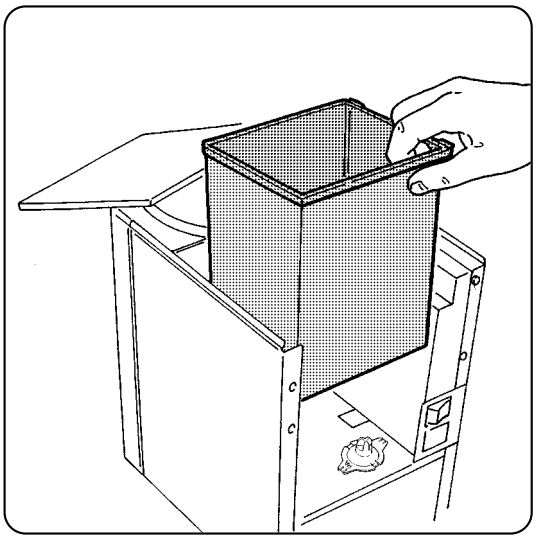
It may harm the function of the electronic keyboard on the front panel.



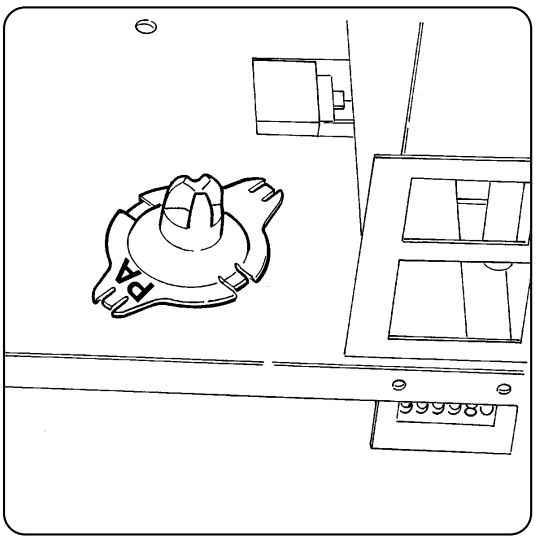
Caution
Before beginning maintenance operations remove the electric plug!
Never start the machine during the maintenance operations.

After having removed the top lid, remove the rear panel by loosening the four screws shown in the figure.

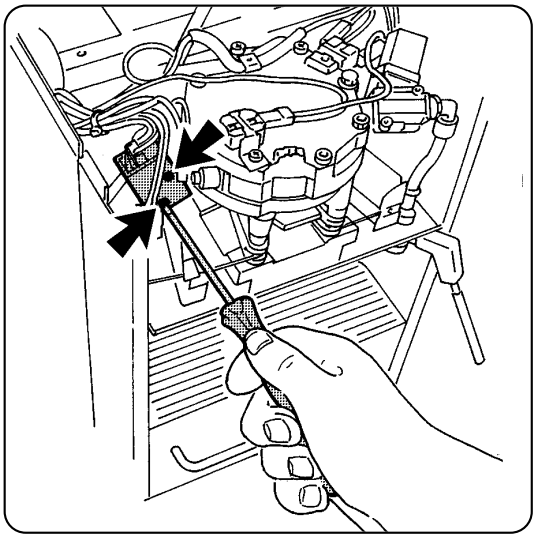
❺ 



Extract and remove the water tank.



Note!
When fitting a new float contact, fit it into its seat with the letters PA facing the outside of the machine as shown in the figure.



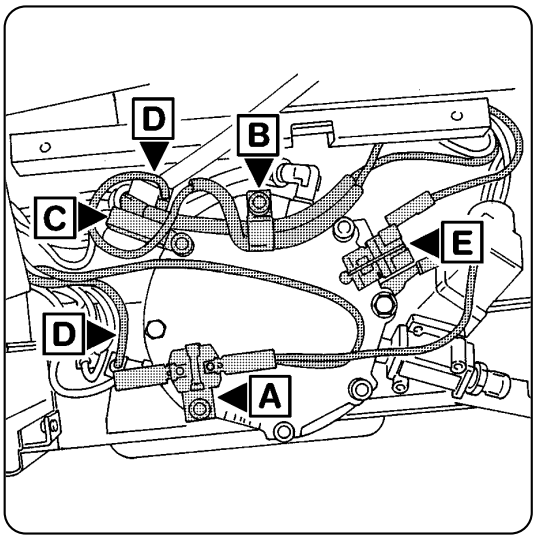
First carry out the operations described in schedule 3.A "Front part preliminary maintenance operations"

Caution
To carry out the operations the machine must be cold

Unscrew the two screws shown in the diagram removing the micro from its clip.

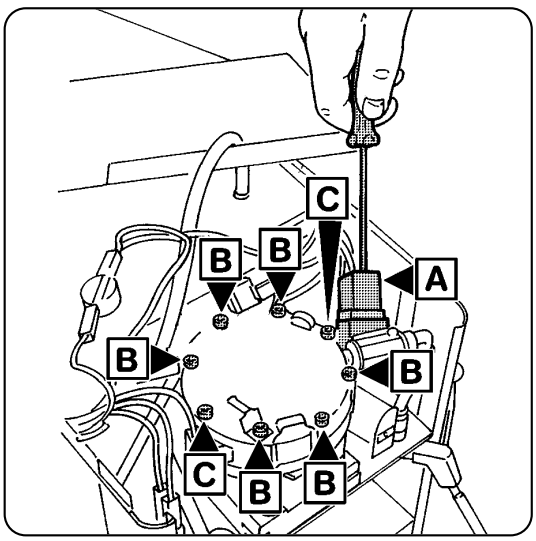
For micro substitution extract the two connection wires.

❽



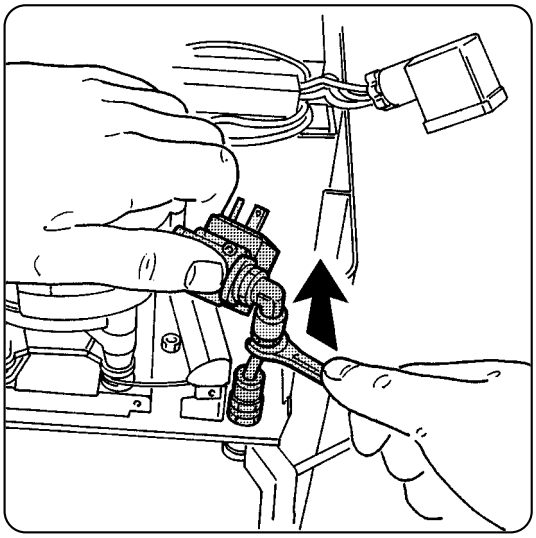
Loosen the bracket (**A**) and remove spring (**E**) to extract the thermostats from their slots.
Loosen the stop (**B**) and separate the two cables.
Extract the ground cable (**C**).
Extract the cables (**D**).

❻
❹



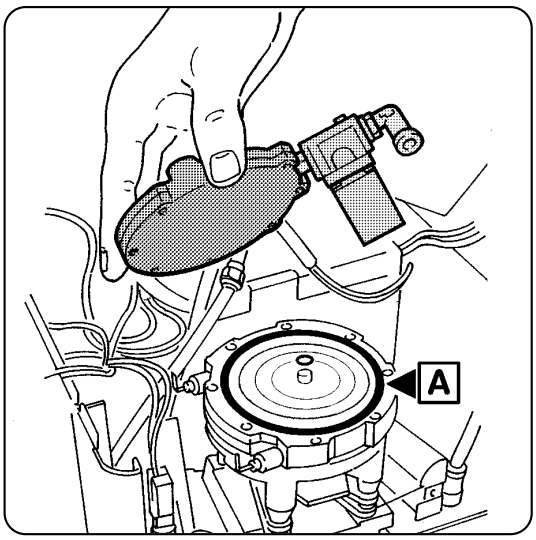
Unscrew as shown in the diagram and remove cap (**A**) on the solenoid valve.
Unscrew and remove the central nut (**D**).
Unscrew and remove the 6 (**B**) screws and the two (**C**) screws after having removed the two respective locking nuts under the FAP-press cover.

❶ ❽
❻

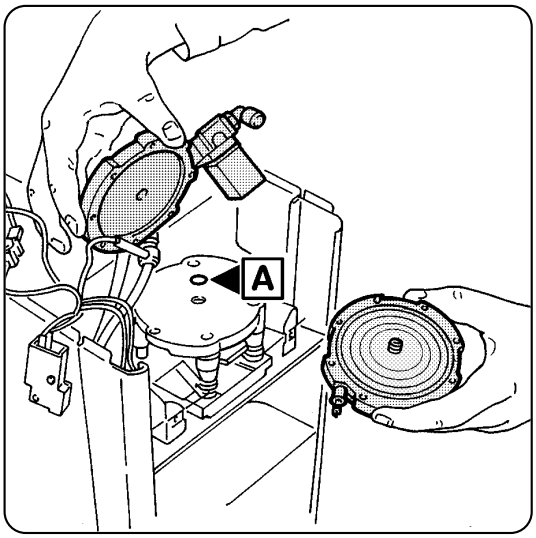


Disconnect the teflon pipe from the solenoid valve, positioning the spanner as shown in the diagram, pushing it upwards and manually extracting the pipe.

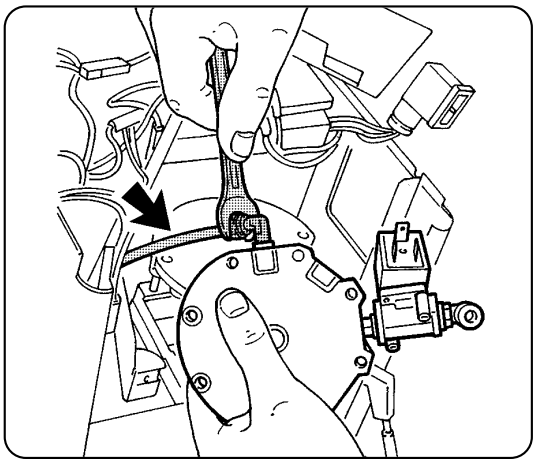
❸



By lifting the top plate it is possible to reach the labyrinth in order to carry out the cleaning operations and substitution of the seal (**A**).

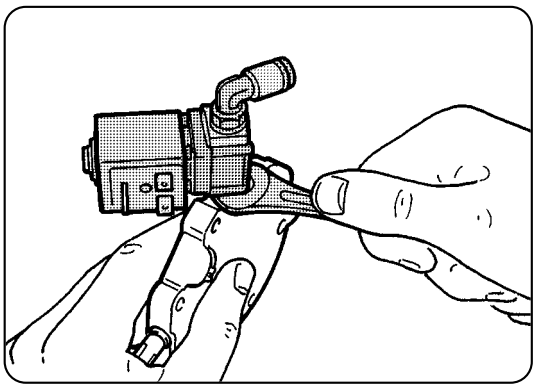


It is also possible to extract the labyrinth to replace the seal (**A**) shown in the diagram, positioned between the labyrinth and the chamber cover.



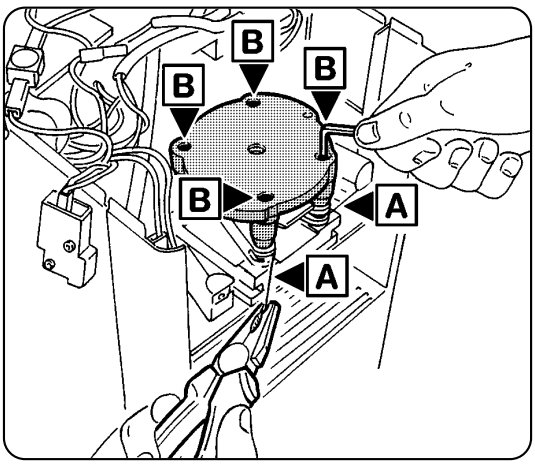
To isolate the two-way solenoid valve loosen the nut and remove the teflon pipe connected to the plate.

❷



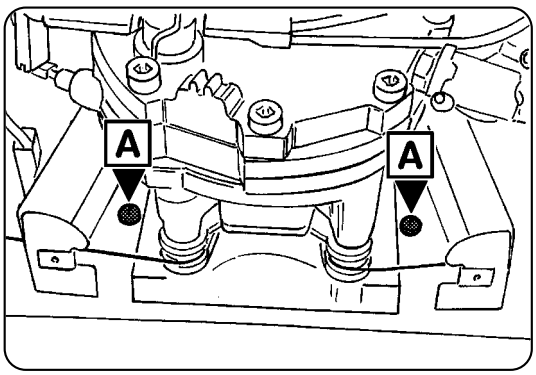
Unscrew and remove the solenoid valve from the plate.

❷

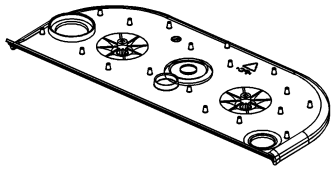


To isolate the FAP-press cover unscrew and remove the four screws (**B**).
To isolate the chamber use a pair of pliers and firstly unhitch the two springs (**A**).

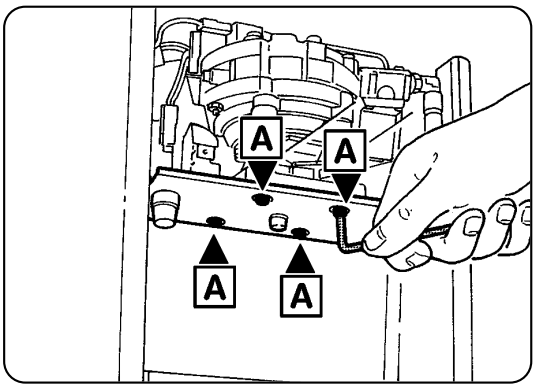
❹
❻



Undo the two screws (**A**), take out the steam nozzle by undoing the knob and remove the false ceiling from the cup space.

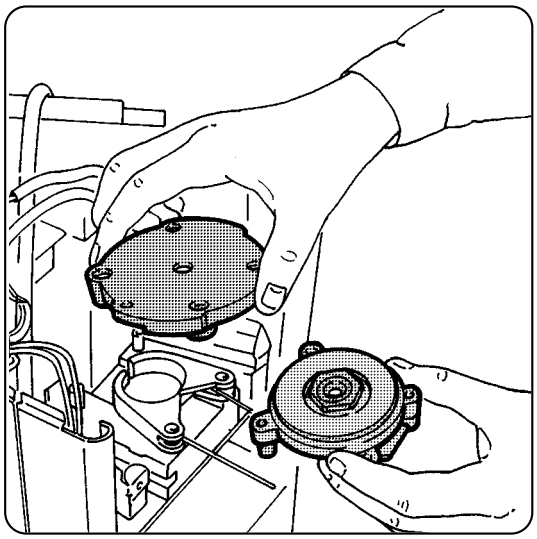


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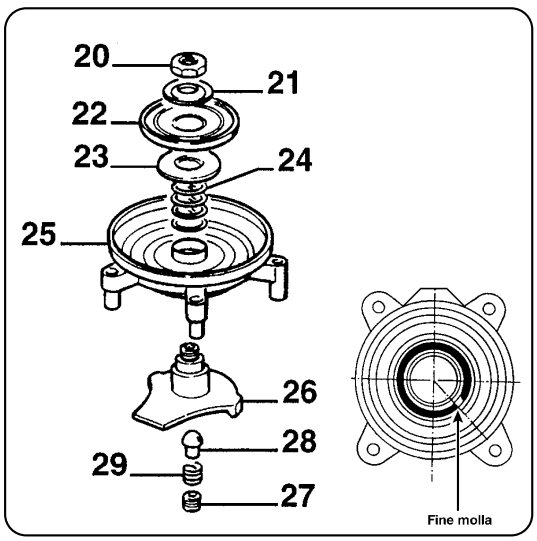


Unscrew and remove the four screws (**A**) positioned in the cup compartment.

❻



By lifting the complete plate it is possible to remove the chamber.



To dismantle the chamber it is necessary to secure it to a blocking device, and by a 25 mm socket spanner, unscrew the blocking nut (**20**).
Extract the membrane (**22**).

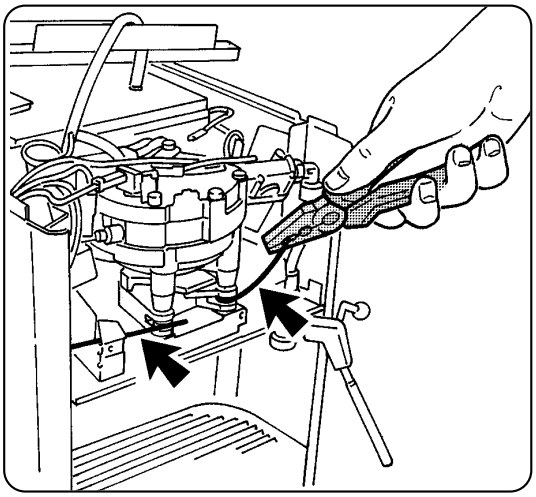
To reassemble the chamber place the F.A.P. PRESSER (**26**) and the spring (**24**) in its seat paying particular attention to the spring-end position shown in the figure.

Lubricate the inside of the new membrane with vaseline.

Assemble the lower disc (**23**), the new membrane (**22**), the upper disc (**21**) and the nut (**20**) with the grooved side facing upwards.

Tighten completely the nut using the special equipment.

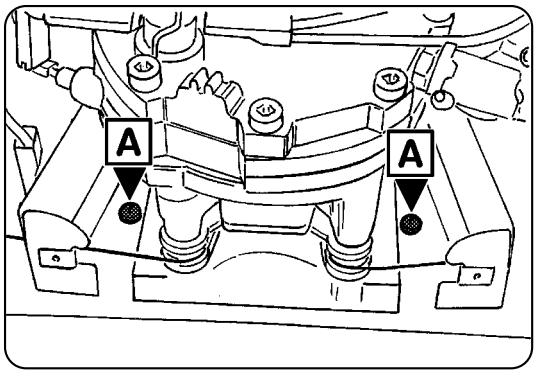
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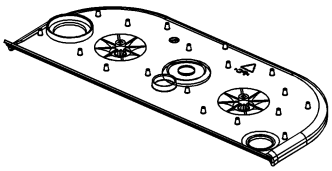
First carry out the operations described in schedule 3.A "Front part preliminary maintenance operations"

Unhitch the two springs shown in the diagram from their slots using pliers.

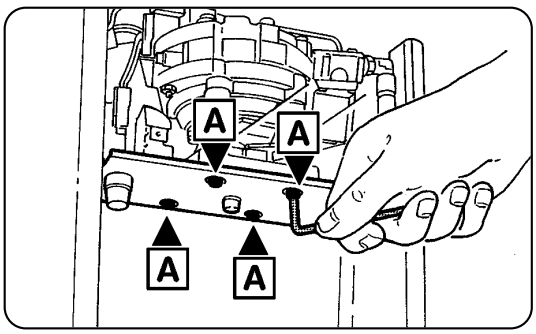
❹ 



Undo the two screws (**A**), take out the steam nozzle by undoing the knob and remove the false ceiling from the cup space.

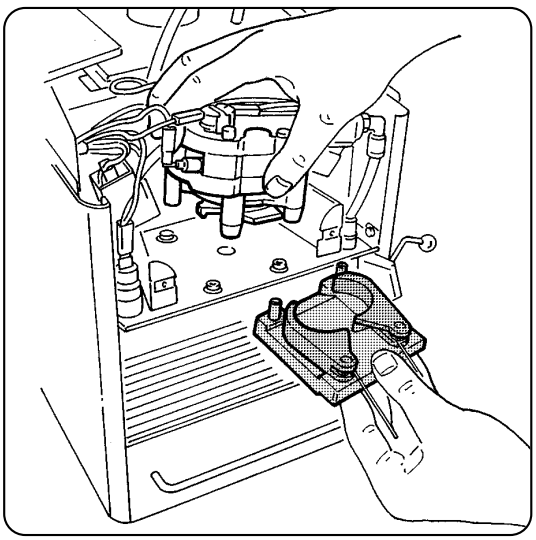


❽ 

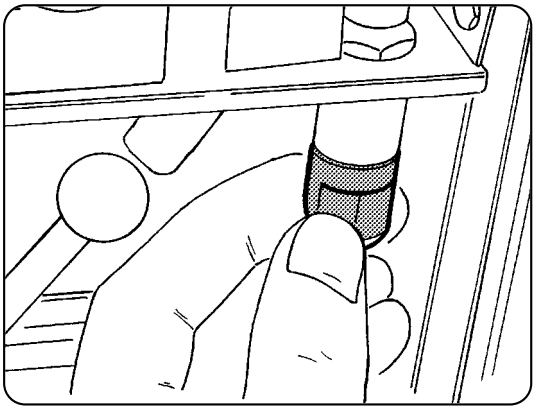


Unscrew and remove the four screws indicated in the cup compartment.

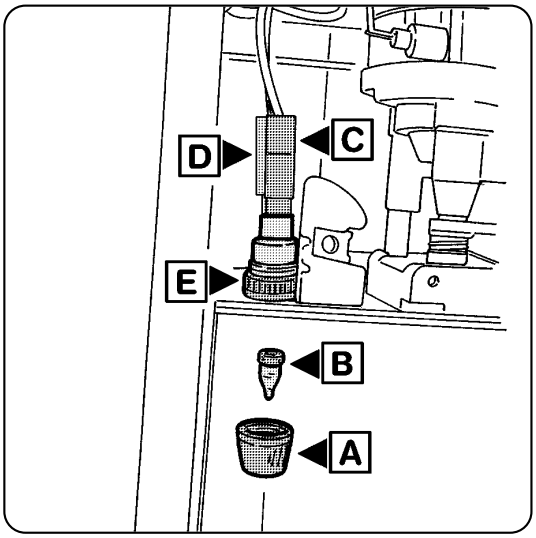
❻ 



Lift the heating unit and extract the container sliding base with the jaws.



Manually undo the knob shown in the figure, pull out the complete steam nozzle and continue as described in the user manual.



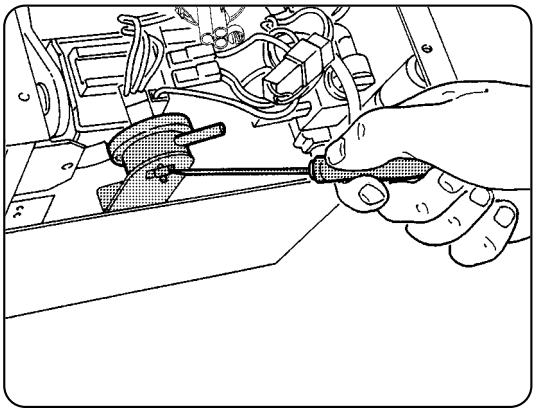
First carry out the operations described in schedule 3.A "Front part preliminary maintenance operations"

Unscrew the transparent cap (**A**) in the cup department in a clockwise direction.

Unhook and replace the bulb (**B**) rotating it in a clockwise direction.

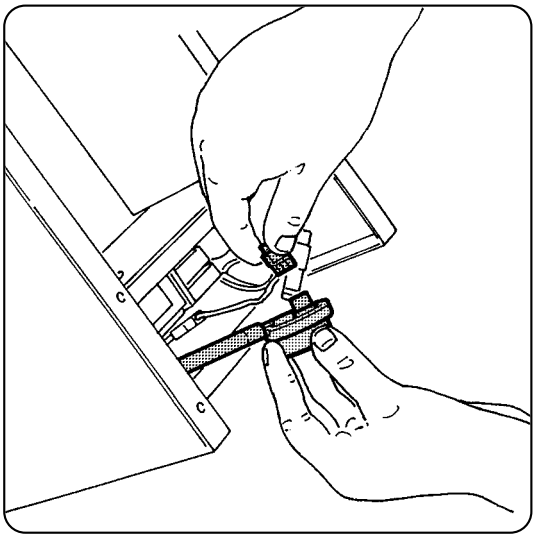
To remove the light-holder it is necessary to withdraw the two white wires (**C**) and (**D**).

Unscrew completely the ring nut (**E**) and remove the light-holder.

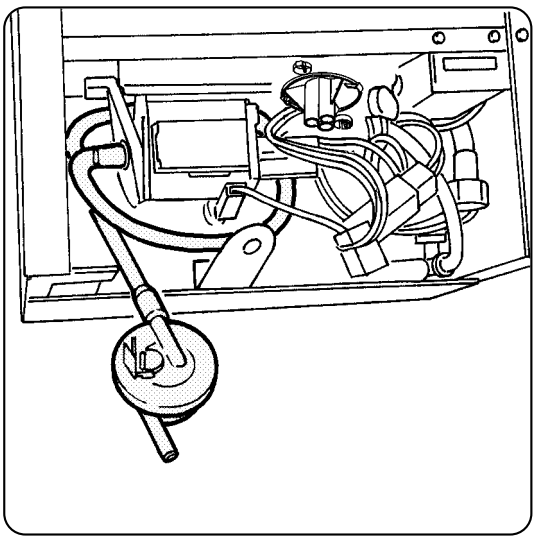


To extract the volumetric dosing device apply pressure with a screwdriver removing the dosing device locking spring.

❼ 

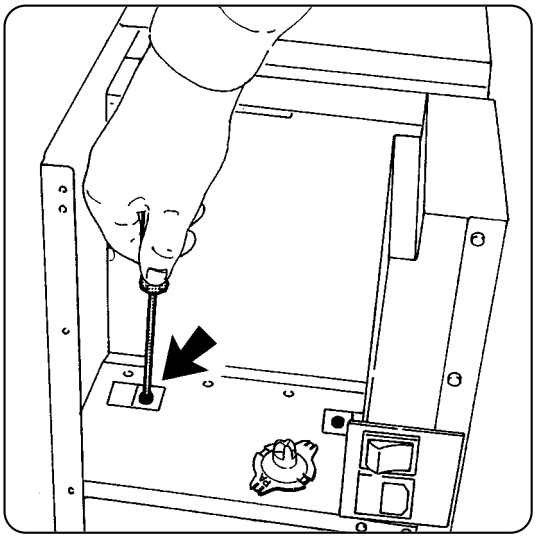


Remove the dosing device from its bracket and extract the electric harness.



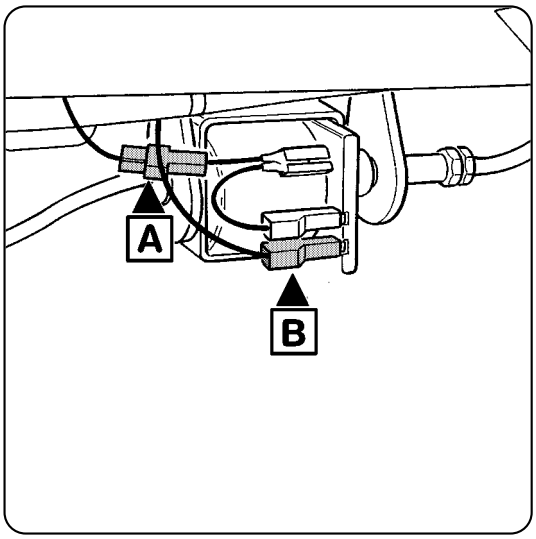
Extract the pump-dosing device connection pipe from the pump as indicated in the diagram.

When assemblying make sure that the pipe forms a complete ring behind the pump and is not pinched, as shown in the figure.



First carry out the operations described in schedule 3.B "Rear part preliminary maintenance operations"

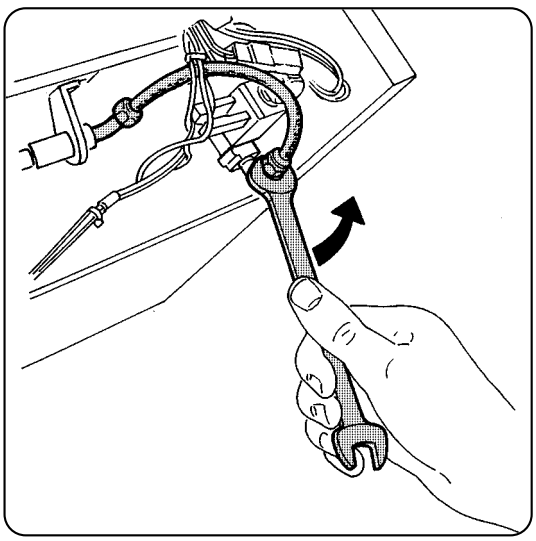
Loosen the pump support braces by unscrewing the two screws shown in the figure.



Disconnect the two pump feed cables (**A**) and (**B**).

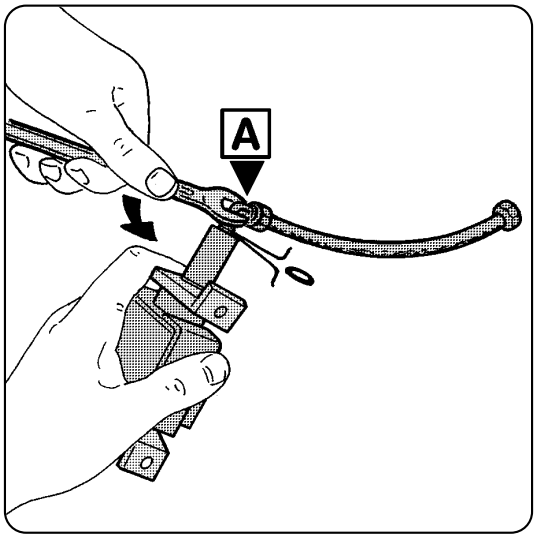
Warning!
The wires A use safety fastons: to extract press the faston cover as shown in the figure.





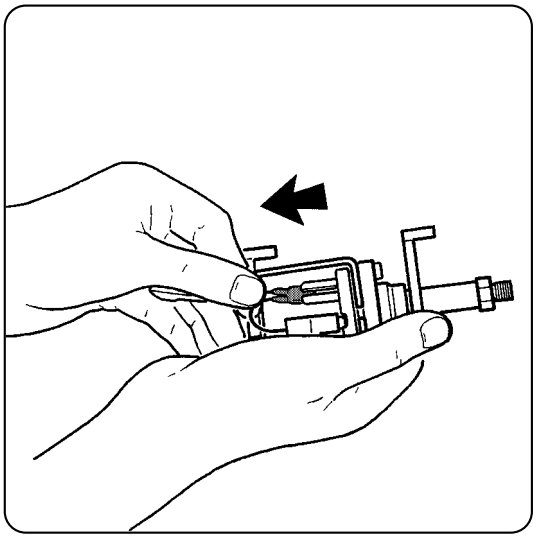
By using a 10 mm wrench, unscrew the pipe tightening nut that connects the pump to the solenoid valve.
Extract the pipe from the solenoid-valve.

❷

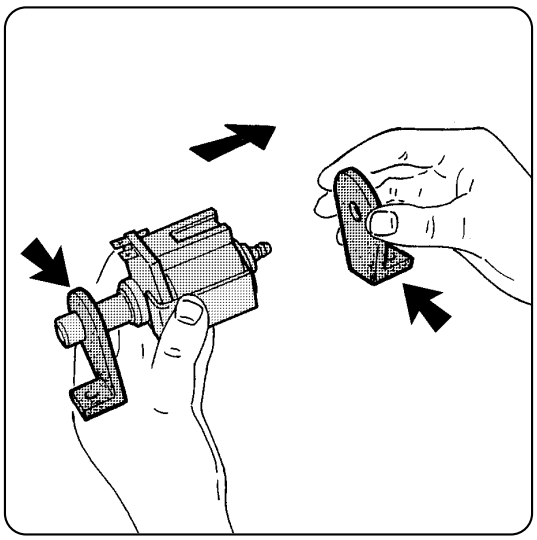


Extract the complete pump from the machine. Unscrew the pipe fitting (**A**) from the pump and extract the seal.

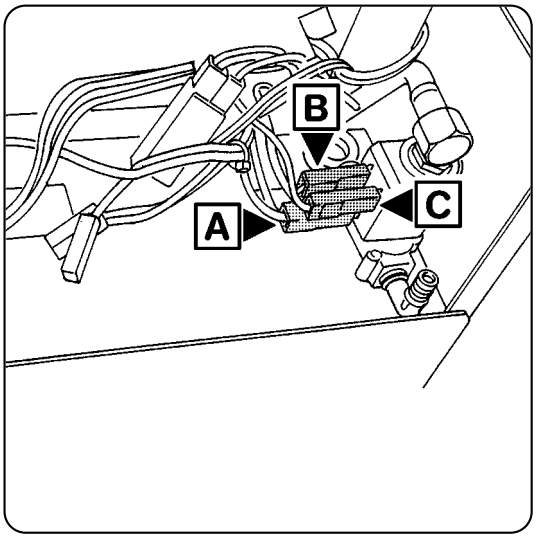
❷



To remove the thermostat simply slide it gently from its seat.

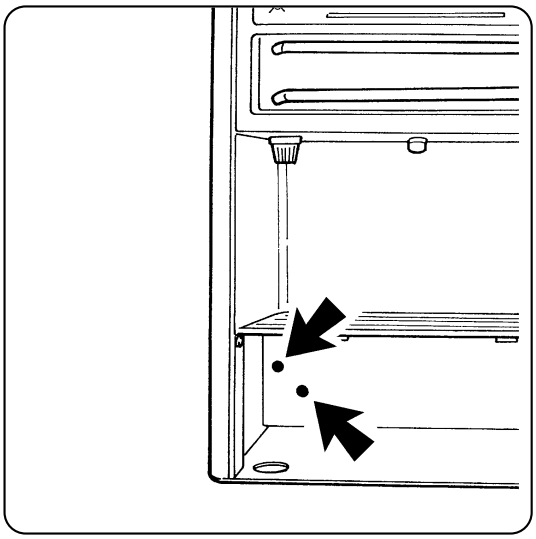


Remove the two support braces shown in the figure.



First carry out the operations described in schedule 3.B "Rear part preliminary maintenance operations"

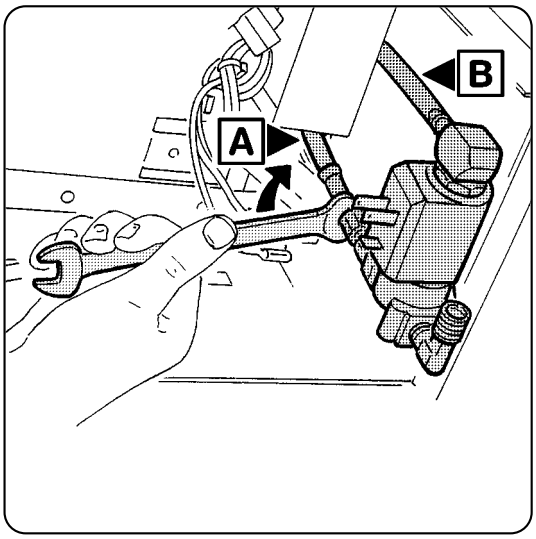
Adequately incline the machine and extract the two power cables (**C**) and (**B**) and the earth cable (**A**) from the solenoid valve.



Remove the pod drawer from the front part of the machine.

Unscrew and remove the two self-locking nuts shown in the diagram.

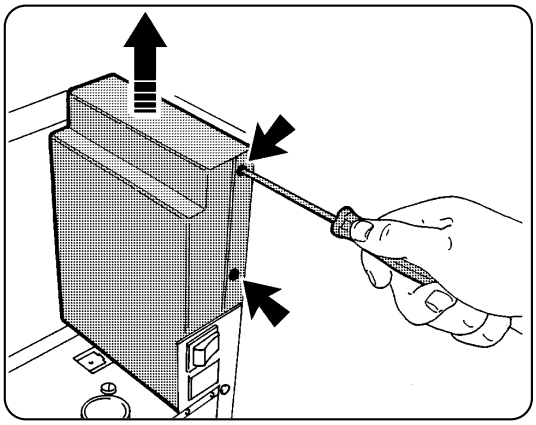
❾



Remove the solenoid valve, unscrew the locking nut from the teflon pipe (**A**) using a 10 mm spanner. Extract the pipe (**B**) from the rubber-holder connection.

Extract the solenoid valve.

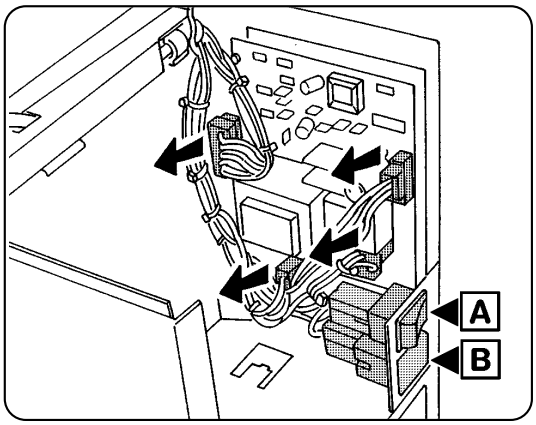
❷



First carry out the operations described in schedule 3.B "Rear part preliminary maintenance operations"

Remove the card-cover by unscrewing the two screws shown in the figure and lifting it upwards.

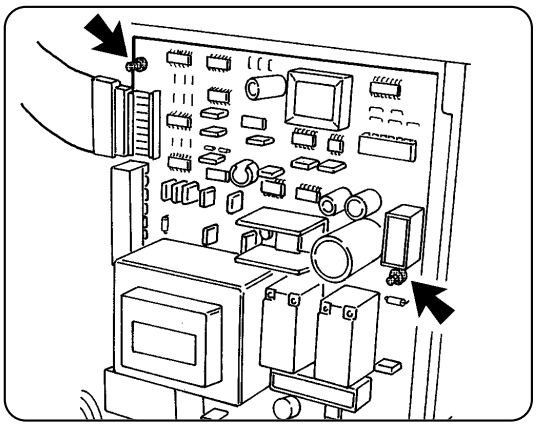
❺ 



Extract the rear cables to substitute the switch (**A**) or the plug (**B**).

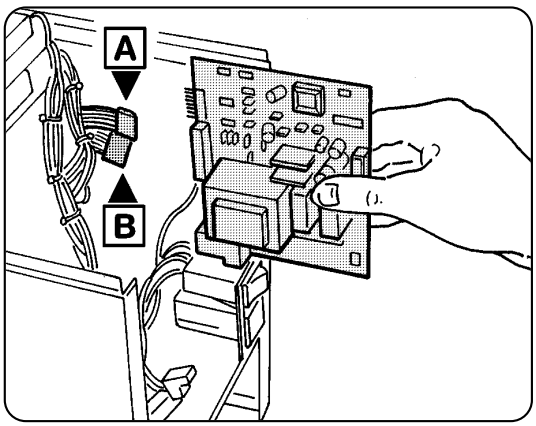
Replace any fuses inside the plug (**B**), (6.3 Ampére)

Unhook the two feed wires and the three terminal boards with relative wiring from the electronic card as shown in the figure.



Unscrew the two self-locking nuts shown in the diagram.

❾ 



Extract and remove the electronic card gently detaching the two flat cables (**A**).

Warning
During this operation do not stretch or twist the flat cable that connects the card and the front panel.
This could compromise the proper working efficiency of the keyboard circuit.

- *In the event of faults*

Warning!
Always check that the power supply is the correct for the machine.
Always remove the plug from the power socket before carrying out any work on the machine.

PROBLEMS FOUND	POSSIBLE CAUSES	TROUBLE SHOOTING
When switching on the machine all the lights of the front panel remain off. The machine fails to come on.	• Lack of power in the connection socket.	**1** Check for power presence in the socket with the aid of a tester. **2** If necessary connect the machine to another socket.
	• Defective machine ON switch	**1** Replace the component.
	• Damaged fuses. • Broken thermofuse on harness.	**1** Extract the fuses and ensure they are not burnt out. **2** Replace them if necessary. **3** Replace the broken thermofuse.
When switching on the machine the low water warning light blinks even though the tank has been filled.	• Tank not connected.	**1** Check that the tank is properly connected.
	• The electronic card of the machine is damaged.	**1** Replace the electronic card.
	• The connectors in the electronic card and in the harness are badly connected. • The float contact is faulty.	**1** Check that there are no mechanical disconnections between the connectors and the harness. **2** Fit a new float contact if necessary.
When switching on the machine the light of the cup compartment fails to come on.	• The bulb is burnt out.	**1** Replace the bulb.
	• Mechanical disconnections are present in the harness.	**1** Check the harness and the connections to light-holder and electronic card. **2** Make any correction that may be necessary.
	• The electronic card is defective.	**1** Replace the electronic card.

When switching on the machine the feed pilot light is off.	• The keyboard circuit is defective.	**1** Replace it.
	• The connection front cable between front panel and card is worn or badly inserted. • The connector is dirty or damaged.	**1** Clean the flat connector contacts. **2** If this is not sufficient replace the electronic card.

With the machine switched on the feed pilot light blinks.	• One of the thermostats is damaged.	**1** Replace the damaged thermostat or both if necessary.

When switching on the six indicators on the switch board remain off even after the machine heating period.	• The electronic keyboard or its flat cable are damaged.	**1** Replace the defective component.
	• The electronic card is defective.	**1** Replace the card.

In the event that the delivery function is activated on the apparently efficiently functioning machine. The led corresponding to the activated function fails to flash.	• The electronic card does not function correctly.	**1** Replace the electronic card.
	• The rotor of the volumetric dosing device does not function.	**1** Dismantle the volumetric measuring device and make sure that there are no impurities or fragments that might impede the rotor rotation. **2** In the event that the simple cleaning of the component fails to resolve the problem, replace it.
	• Mechanical disconnections in the measuring device wiring.	**1** Check the connections.

When inserting the pod under normal operating conditions of the indicators and with the cup compartment light on, the machine fails to start. No noise can be heard inside the machine. The pump fails to start. The green LED corresponding to the button used fails to flash.	• The microswitch is defective.	**1** Replace the micro.
	• The button on the electronic keyboard or the flat cable of the same does not work.	**1** Replace the electronic keyboard.
	• The mechanical connections on the harness are incorrect. • The pump cables are inverted.	**1** Examine the harness, if worn, replace it. **2** Check the correct insertion of the fastons and the terminals in their seat, insert with more pressure if the contact is unstable. **3** Invert the pump connections.
	• The electronic card is defective.	**1** Replace the card
	• The pump is defective and will not start.	**1** Replace the pump.

When inserting the pod under regular operating conditions of the indicator lights and with the light of the cup compartment on, the machine fails to deliver coffee. The pump is triggered off and emits an irritating buzz. The green function activation light flashes correctly.	• The solenoid valve is faulty and prevents the passage of water.	**1** Replace the solenoid valve.
	• Presence of air in the hydraulic circuit.	**1** Check the connection between the hydraulic circuit and the suction system.
	• The electronic card is defective.	**1** Replace the card.

When inserting the pod under normal conditions of operation of the indicator and with the light of the cup compartment on, the pump runs few seconds, then it seems to stop working. The beverage is not obtained.	• The unit is clogged by scale.	**1** Open the hydraulic circuit dismantling the output unit.Clean the labyrinth, chamber and the clogged pipes. **2** Replace any parts that cannot be cleaned. **3** Always replace the seals.
When inserting the pods with the indicator lights working normally and with the cup compartment light on, on selecting the required dose water comes out of the steam jet outlet.	• The two-way solenoid valve mounted on the heating unit does not function correctly.	**1** Dismantle the solenoid valve and ensure that there are no fragments or grains that may obstruct the correct movement of the piston. **2** Should the defect persist, replace the solenoid valve.
	• The electronic card does not function correctly.	**1** Replace the electronic card.
When inserting the pod everything runs correctly. The coffee is cold.	• The ceramic cup is too cold.	**1** Place the cup in a heated place before use. **2** Place the cups on the machine for a little while before using.
	• The 100 °C thermostat is damaged.	**1** Replace the thermostat.

When inserting the pod, everything runs correctly. The coffee is burnt. The feed pilot light flashes.	• The 100 °C thermostat is faulty. The safety thermostat has come into operation.	**1** Replace the thermostat.

When inserting the pod, everything runs correctly. The coffee is burnt. The feed pilot light does not flash.	• The 100 °C thermostat and both the thermostats are faulty, and remain closed. The machine temperature rises until the safety thermofuses come into operation.	**1** Replace both the thermostats.

The pod enters with difficulty or it doesn't enter at all.	• The pod drawer is full, the pods are blocked along the discharge pipe preventing their regular emission.	**1** Extract the drawer and empty it. **2** Remove the used pods in excess dropped inside.
	The FAP press remains lowered • The solenoid valve fails to discharge. • The stainless steel spring in the chamber is broken.	**1** Replace the faulty solenoid valve. **2** Replace the spring.
	• The jaws are blocked by coffee powder.	**1** Dismantle the output unit and clean the jaws slide base.
	• The discharge pipe is choked, the FAP press remains lowered.	**1** Check the pipe condition and replace if necessary.

When requesting delivery of hot water, water comes out of coffee spout.	• The two-way solenoid valve is blocked or defective.	**1** Ensure that there are no grains inside the solenoid-valve body. **2** In the event that the defect cannot be eliminated replace the solenoid valve.
	• Steam jet is clogged.	**1** Clean the jet.

When requesting steam delivery hot water comes out of the jet and the pulsating sound of the pump cannot be heard.	• Defective electronic card.	**1** Replace the card.

The machine correctly delivers coffee, steam or hot water but there is water leakage inside the structure.	If the leakage occurs between the FAP press and chamber • Perforated membrane.	**1** Dismantle the output unit and replace the membrane.
	If the leakage occurs between the chamber and the integral teflon coated plate • Presence of scale. • Membrane damaged on the seal with the collar of the teflon coated plate.	**1** Dismantle the output unit, remove any scale deposits and replace the membrane.
	If the leak occurs between the integral teflon coated plate and the stainless steel labyrinth. • Damaged or pinched seals.	**1** Dismantle the output unit and fit new seals
	If the leak occurs on the connection between the telfon pipe and unit. • Teflon pipe nut damaged or loose. • Damaged union elbow.	**1** Check tightenings. **2** Replace the teflon pipe if necessary.

The machine correctly delivers coffee, steam or hot water but there is water leakage inside the structure.	If the leak occurs on the 2-way solenoid valve nipple. • The connection is damaged or not tight enough.	**1** Replace the connection or check tightening
	If the leak occurs on the rapid insertion connections of the teflon pipe.	**1** Replace the connections.
	If the leak occurs on the 3-way solenoid valve. • The nuts are not tight enough on the solenoid valve.	**1** Check the tightening and adjust it if necessary.
	If the leak occurs on the pump. • The nut is insufficiently tightened on the pump connection. • The 0-ring seal present in the connection is damaged. • The pump entry pipe is not correctly fitted and it is blocked by a safety strip.	**1** Check the tightening and adjust if necessary. **2** Replace the O-ring seal. **3** Check and ensure the correct insertion of the pipe in its seat.

The coffee is regularly delivered but the kickback element fails to indicate the approach of the deliveries.	• Defective kickback element.	**1** Replace the component.