



LB 300 CLASSY MINI

**TECHNICAL SUPPORT
MAINTENANCE MANUAL**

LAVAZZA

BLUE

BEST LAVAZZA ULTIMATE ESPRESSO





LB 300 CLASSY MINI

Machine code

18000253

Rel. 0.00

Edition 06/2018

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1. GENERAL INFORMATION OF MANUAL

1.1. STRUCTURE OF MANUAL

Before performing any operation on the machine, the maintenance technician must carefully read the instructions provided in this publication. No operation must be performed before having read and properly understood the contents of this manual. If in doubt as to how to correctly interpret the instructions, contact Lavazza S.p.A. for clarifications thereof.

1.1.1. SCOPE AND CONTENTS

This manual contains the information required for correct maintenance of the machine, as well as safety instructions, troubleshooting and diagrams. This manual does not replace the Installation Manual supplied with the machine.

All reproduction rights of this manual are reserved to Luigi Lavazza S.p.A. (hereinafter Lavazza).

Any reproduction of the text and illustrations, even partial, is prohibited. The information herein cannot be disclosed to third parties without the written consent of Lavazza which has exclusive property thereof.

Lavazza reserves the right of modifying the features of the appliance dealt with in this manual without prior notice. Furthermore it will not be held liable for any inaccuracies attributable to printing errors and/or the contents in it. Furthermore Lavazza informs that the images or photographs of the machine included in this manual have purely representative purposes and could undergo changes without prior notice.

Check the Lavazza Technical Service website (at <http://ts.inlavazza.it>) to make sure you have the most recent version available of this manual. If not, you may download a more recent copy. We also suggest that you consult further documentation on the machine, such as Software, Quick Guide, Technical News, if provided on the Lavazza Technical Service website.

1.1.2. MESSAGES USED

Attention

ATTENTION messages indicate even high risk danger for the technician. The operations described after this message must be carried out with the utmost attention and in maximum safety, using personal protective equipment.

Warning

WARNING messages are displayed before procedures which could cause damage to the machine if not complied with.

Environment

ENVIRONMENT messages are displayed before procedures which could harm the environment if not complied with.



Note

NOTE messages highlight further indications useful for the maintenance technician.

1.1.3. ADDRESSEES AND QUALIFIED PERSONNEL

This manual is intended for technicians qualified to perform maintenance on the machine. Lavazza will not be held liable for damage resulting from failure to comply with this indication.

The machine can only be serviced by the technician who, having read this manual:

- has specific experience in maintenance of professional coffee machines;
- is capable of repairing the malfunctions of the machine/machines dealt with in this manual;
- has understood the technical contents, can correctly interpret drawings and diagrams and has memorised the safety information provided below;
- knows the main hygienic, accident-prevention, technological and safety standards;
- knows what to do in case of an emergency, where to find the personal protective equipment and how to use it correctly.

1.1.4. STORING THE MANUAL

In order to keep this manual intact over time, it is recommended to:

- use it without damaging its contents in whole or in part;
- refrain from removing, tearing or rewriting parts of the manual for any reason whatsoever;
- keep the manual in a place protected against moisture and heat, to avoid endangering the quality of the publication and legibility of all its parts;
- make the manual accessible for all maintenance personnel.

Warning

Should the manual be damaged or lost, you may download a copy of it from the website Lavazza Technical Service at <http://ts.inlavazza.it>.

2. GENERAL SAFETY STANDARDS

Attention

Failure to comply with the basic safety standards or precautions could lead to accidents during operation and maintenance. All the required accident prevention measures must be taken while repairing the machine. Lavazza will not be held liable for damage caused by failure to comply with the general safety standards provided in this manual.

The following are the main safety precautions to be taken while operating on the machine. Lavazza cannot foresee every possible situation which could entail a potential hazard. Therefore the warnings provided in this manual are not all-comprehensive. When making use of tools, procedures, methods or work techniques which are not specifically recommended, make sure they do not place yourself or others in danger.

The adjustments, specifications and illustrations in this publication are based on the information available when drafted and therefore could change at any time, affecting the maintenance to be carried out. Make sure you have the most recent version of this manual.

The machine must be connected to the electric mains in compliance with the safety standards in force in the Country of use.

The machine must be connected to a socket which must be:

- compliant with the type of plug installed on the machine, if included;
- sized according to the data provided on the nameplate at the bottom of the appliance;
- connected to an efficient and up to standard earthing system.

Before performing any operation on the machine, make sure it is unplugged and cooled off.

To avoid the risk of electrical shocks, the electrical parts of the machine and the components around them must not:

- come into contact with any type of liquid;
- be handled with moist or wet hands;
- be tampered with.

It is prohibited to:

- use the machine in the vicinity of flammable and/or explosive substances and/or in a fire risk atmosphere;
- use non-original spare parts;
- make any type of technical modifications of the machine not included in the standard diagnostic and repair procedures.

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

If you must perform an unintended job or intervention, following a procedure other than that indicated in the manual, you must first consult the technical service.

Structural damage, improper modifications, tampering, alterations or repairs can endanger the safety of the machine.

2.1. STOPPING FUNCTIONS

The machine is switched off by disconnecting the power cable plug from the electrical outlet.

To place the device in Standby, press the two buttons on / dispense simultaneously for about 3 seconds.

To restart the machine, press one of the two buttons.

2.2. SAFETY DEVICES

The machine dealt with in this publication has been manufactured in compliance with specific standards in force and therefore all potentially dangerous parts are protected.

The machine is equipped with the following safety devices:

- **Thermal protector 120 °C** situated on the PUMP;
- **Two thermal fuses 157 °C** situated on the boiler to protect the thermoblock.

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, discon-

nect 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.
- During hot water and steam dispensing, do not direct the jets toward others or yourself. Grasp the pipe, exclusively on the relevant protectors.
- 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.

 **Attention**

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

3. HANDLING AND STORAGE

3.1. HANDLING

 **Attention**

The machine must be handled in compliance with standards in force regarding the safeguarding of health and safety at the workplace.

The machine must remain upright during handling and transport according to the indications and symbols printed on the packaging. Lift and position it with care. Do not shake the machine. Use the original packaging for occasional movements, ideal to hold and protect it.

3.2. STORAGE

The machine must be stored according to the following conditions:

- minimum temperature: above 5 °C;
- maximum temperature: below 40 °C;
- maximum humidity: 75 %.

The device is contained in cardboard packages.

4. DEMOLITION AND WASTE DISPOSAL

4.1. INSTRUCTIONS FOR END-OF-LIFE DISPOSAL TREATMENT

This product conforms to Directive 2012/19/EU and the relevant national implementations.



The symbol of the crossed-out wheeled bin applied to the appliance and/or packaging indicates that, at the end of its useful life, the product must be collected separately from other waste. At the end of its life, the user must hand over the appliance to suitable facilities for the separate collection of electric and electronic waste.

Appropriate waste collection of the appliance and handing it over for recycling, treatment and environmentally friendly waste disposal help to prevent potential negative consequences for the environment and human health and favour the reuse and/or recycling of the materials making up the machine.

Illegal disposal of the product by the user entails the implementation of the administrative sanctions stipulated in the applicable environmental regulation.



Environment

INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES. The separate waste collection of this appliance at the end of its life is organised and managed by the manufacturer. The user who wishes to dispose of this product must contact the manufacturer and follow the procedure applied to allow for the separate waste collection of the appliance at the end of its life.



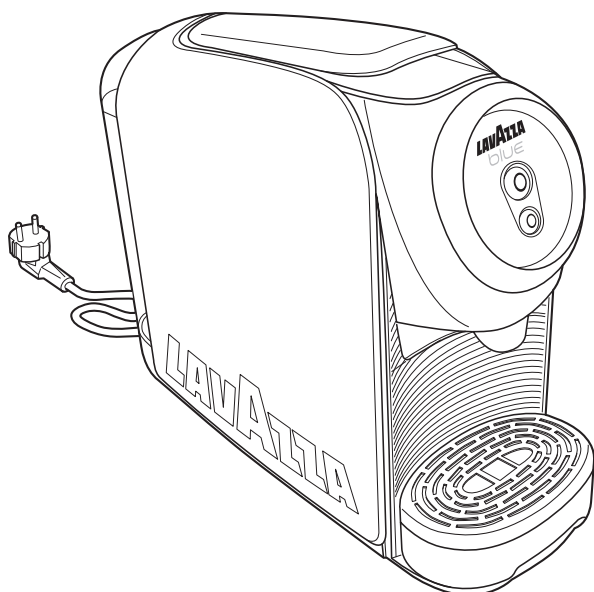
Environment

INFORMATION FOR USERS OF HOUSEHOLD APPLIANCES. At the end of its life, the user must hand over the appliance to suitable facilities for the separate collection of electric and electronic waste, or hand it over to the retailer when purchasing a new appliance of the same type, on a one to one basis. In both cases, cut the power cable to make the machine unusable.

5. OVERVIEW OF THE MACHINE

5.1. MODEL

LB 300 CLASSY MINI



5.1.1. MACHINE IDENTIFICATION DATA

The nameplate bears the following machine identification data:

- manufacturer;
- machine model;
- serial number;
- date of manufacture;
- power supply voltage (V) and frequency (Hz);
- power consumption (W).

5.1.2. OVERALL DIMENSIONS AND WEIGHT

Depth	340 mm
Width	135 mm
Height	260 mm
Weight	3,5 kg

5.1.3. TECHNICAL FEATURES

Power supply voltage	220-240 V
Power supply frequency	50-60 Hz
Installed power	1250 W
Water tank capacity	700 cc
Boiler type	THERMOBLOCK
Water presence check	Using the volumetric meter
Used capsules container capacity	5
Power saving function	After 30 minutes of inactivity
Absorption in Stand-by	<0,5 W
Dosage	Programmable espresso and free doses

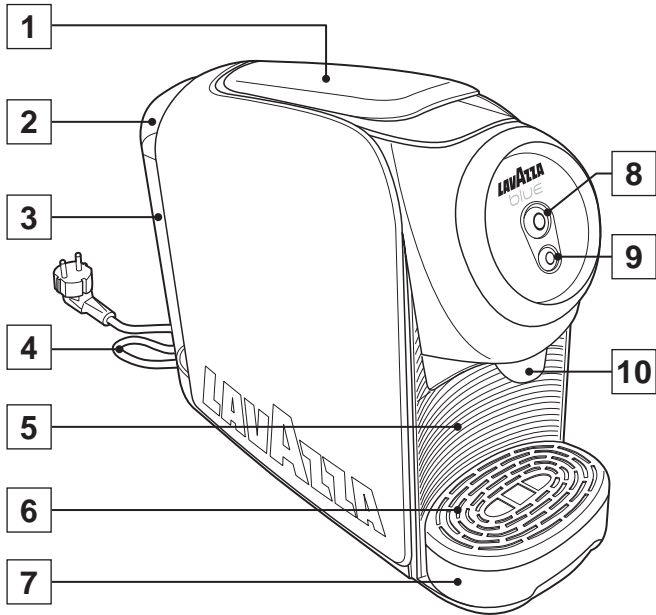
5.2. MACHINE COMPOSITION



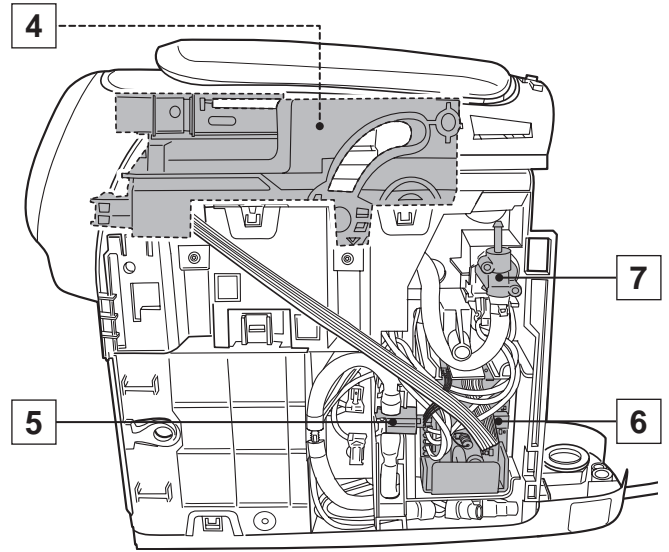
Note

When not expressly indicated in the text, the position numbers of the machine parts refer to the figures in chapters “5.2.1. External components” and “5.2.2. Internal components”.

5.2.1. EXTERNAL COMPONENTS

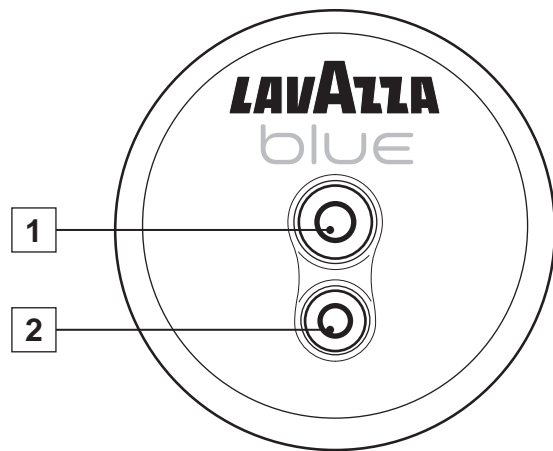


- 1) Capsule loading lever
- 2) Tank cover
- 3) Water tank
- 4) Power cable
- 5) Used capsule drawer
- 6) Cup support grid
- 7) Drip tray grid
- 8) On / Free dose dispensing button
- 9) On / Espresso dispensing button
- 10) Dispensing spout



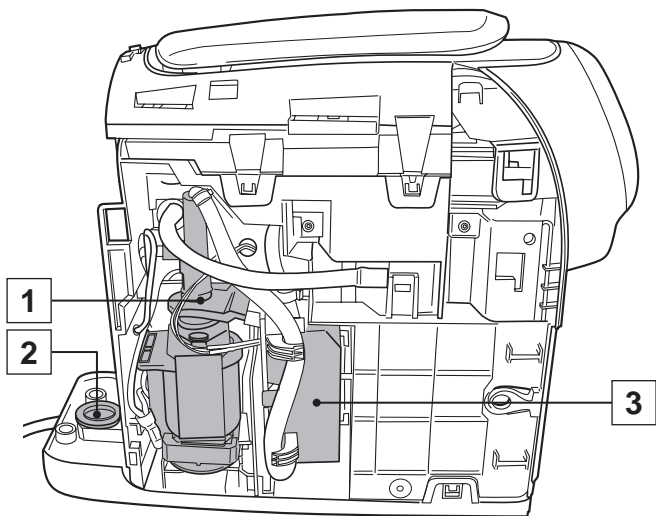
- 4) Dispensing unit
- 5) Flowmeter
- 6) Electronic board
- 7) 2-way solenoid valve

5.3. USER INTERFACE



- 1) On / FREE DOSE dispensing button
(maximum amount allowed 220cc)
- 2) On / ESPRESSO dispensing button

5.2.2. INTERNAL COMPONENTS



- 1) Pump
- 2) Water tank inlet
- 3) Thermoblock

6. INSTALLATION, COMMISSIONING AND CONFIGURATION

6.1. UNPACKING

Open the package taking care not to damage it.
Extract the machine, pulling it out of the protective casing.



Environment

The components making up the packaging must be separated based on the nature of the materials and disposed of in compliance with laws in force regarding separate waste collection and disposal.

6.2. POSITIONING

For correct ergonomic use, it is recommended to install the machine on a flat, horizontal and stable surface, away from water, flames and sources of heat. The chosen area must be sufficiently lit, ventilated, hygienic, non-corrosive and/or non-explosive.
Furthermore, the socket must be easily reached by the power cable.

The following recommendations apply for the appliance to work properly:

- minimum and maximum room temperature: 5° C ÷ 40° C;
- maximum humidity: 75 %.



Note

For operations regarding positioning of the machine, see the indications provided in the Installation Manual supplied with the machine.

Warning

The machine is not fit to be installed outdoors exposed to atmospheric agents. The presence of magnetic fields or adjacent electric machines that generate interference could cause the electronic controller of the appliance to malfunction.

Warning

Temperatures near 0 °C could cause freezing and damage internal components containing water.

Attention

There must be free access to the machine and to the plug to allow the user to intervene without any constraint and to be able to immediately leave the area if necessary.

6.3. START-UP PROCEDURES

To start the machine:

- remove the water tank, rinse and fill it using only fresh non-carbonated drinking water;
- reposition the tank, with the cover;
- plug in the machine;
- press one of the two buttons on / dispensing to switch on the machine.

The warm up cycle begins: the on / dispensing buttons begin to flash white.

When the two dispensing buttons are steadily lit white, the machine is ready for use.

Warning

The amount of water in the tank must never exceed the maximum level (MAX).



Note

At first start-up, or if there is no water, the machine will fill the water circuit by enabling the pump for a brief moment. At first start-up, dispense at least 0.5 litres of water with no capsule. Upon the first start-up, dispense at least 0.5 litres of water with no capsule.



Note

For operating procedures and functioning logic of the machine, follow the instructions provided in the Installation Manual supplied with the machine.

7. PROGRAMMING

7.1. DOSES

The machine allows the desired amount of dispensed product to be set.

Adjust the dose as follows:

- insert a capsule in the relevant compartment;
- close the capsule loading lever;
- press and hold in the dispensing button to be programmed for at least 3 seconds;

[dispensing begins and the selected button flashes]

- release the button only when the desired quantity of product has been reached.



Note

If dose programming exceeds the maximum allowed quantity (220 cc), dispensing is interrupted automatically, the selected button flashes and the last value set is maintained in the memory. If a power cut should occur during the procedure, the programming process will not be successful and the last set dose remains saved.

7.2. RESETTING TO FACTORY DEFAULT DOSE

To reset the machine to the pre-set factory default doses:

- disconnect the plug from the mains outlet;
- press and hold in the dispensing buttons for about 10 seconds and simultaneously plug the power cord into the mains outlet;
- the LEDs of the two buttons will flash alternately for about 3 seconds.

The reset has been carried out.

8. ROUTINE MAINTENANCE

8.1. DESCALING

The formation of limestone is a normal consequence of use of the appliance. Therefore, the machine needs to be descaled every 2 months of use and/or when you note irregular dispensing.

To perform descaling, you must:

- a) check that there are no capsules inside the loading compartment;
- b) if present, remove the softener filter from the tank;
- c) extract the drip tray / used capsule drawer, empty it and re-insert it in the machine;
- d) place a large container underneath the dispensing spout;
- e) empty the tank and fill it with a solution consisting of the descaling product and water, as indicated on the package of the descaling product;
- f) press the FREE DOSE button and dispense 2 cups (about 150 ml each);
- g) leave the descaling product to act for about 15-20 minutes;
- h) press one of the two buttons and carry out the operations described in points (f) and (g);

- i) repeat the procedure in point (h) until the tank is completely empty;
- j) remove the tank, rinse it, fill it entirely and reposition it on the machine;
- k) place a large container under the dispenser spout;
- l) select the FREE DOSE button and dispense the entire content of the tank in order to rinse the circuit;
- m) refill the tank and repeat the operations described in point (l).

At the end, the descaling cycle is finished.



Note

To descale the machine, use a non-toxic, non-harmful descaling product for coffee machines, guaranteed in compliance with standards in force and easily found on the market.



Attention

Do not descale the machine with vinegar.

8.2. CLEANING



Attention

Before cleaning the machine, make sure it is unplugged and wait for it to cool off.

For correct and long-lasting use of the machine, it is recommended to:

- rinse the tank daily and fill it with cold drinking water;
- empty and clean the drip tray/used capsules container every 2/3 days or when it is full;
- clean the dispenser spout weekly, dispensing water a few times without inserting the capsule;
- every 3 months, clean the dispensing unit by removing it from the machine and disassembling the two spouts that make it up in order to wash them with cold or warm water;
- unless there are specific indications, clean the external components of the machine (except for the electric components) using non-abrasive cloths/sponges soaked in cold/lukewarm water.



Warning

When the machine is used intensively, perform the cleaning operations more frequently.






Note

Do not leave water in the circuit and tank for more than 3 days. If this should occur, empty, rinse and refill the tank with fresh water. Then run a dispensing cycle (with no capsule) before dispensing beverages.

9. TROUBLESHOOTING

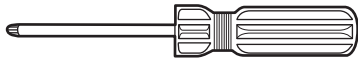
9.1. INDICATION AND SOLUTION OF MOST COMMON PROBLEMS

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
The machine does not switch on. Both dispensing button  warning lights off after pushing the buttons.	Machine not connected to electric mains.	Check that it is plugged in.
	The machine is connected to a multiple outlet or a power strip that does not work.	Connect the machine directly to the electrical mains.
	No power.	Check for the presence of power.
The machine takes a long time to warm up.	The machine has a lot of lime scale.	Carry out the descaling cycle.
Noisy machine.	Unstable resting surface.	Check the resting surface.
	Mobile parts incorrectly inserted.	Correctly insert the mobile parts.
	No water in the tank.	Top up with cool potable still water.
	No capsule.	Insert a Lavazza or compatible capsule.
The machine does not dispense coffee.	There is no water in the tank.	Top up with cool potable still water.
	The tank is not inserted correctly.	Correctly insert the tank.
	Failed prime.	Repeat the machine start-up procedure.
The machine leaks water from the front part.	Capsule stuck.	Raise and lower the capsule loading lever.
	Incompatible capsule.	Use Lavazza or compatible capsules.
	Capsule /drip collection tray not inserted correctly or full.	Correctly insert or empty the capsule / drip collection tray.
The machine leaks water from the rear part.	Tank not inserted correctly or damaged.	Correctly insert the tank and check for any leaks.
The capsule loading lever does not reach the closing position or requires excessive force.	Drip / used capsule collection tray full.	Empty the tray.
	Capsule inserted incorrectly.	Raise the capsule loading lever and correctly insert the capsule.
FREE DOSE warning light  flashing red.	The temperature detected inside the machine is lower than 5°C.	Disconnect the appliance from the mains and leave the machine at room temperature for a while (depending on the initial temperature, this could take up to 2 hours). Reconnect the machine to the mains outlet and press one of the two buttons.
Both dispensing button  warning lights quick flashing white.	Capsule collection tray full.	Empty the tray and press a button to reset the machine.
The coffee is dispensed too quickly and is not very creamy.	Incompatible or already used capsule.	Use new Lavazza or compatible capsules.
The coffee is cold.	Dispensing in drips, hydraulic circuit clogged.	Carry out the machine washing cycle.
	The machine has a lot of lime scale.	Carry out the descaling cycle.
The quantity of coffee dispensed is insufficient or excessive.	Incorrect programming of the doses.	Repeat the dose programming procedure.
	Dispensing in drips, hydraulic circuit clogged.	Carry out the machine washing cycle.
	The machine has a lot of lime scale.	Carry out the descaling cycle.
The coffee is not dispensed or steam comes out of the capsule insertion compartment.	The loading lever was not taken to the closing position.	Take the lever to the closing position.

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
The coffee comes out in drips.	Defective capsule.	Replace the capsule with a new one.
	Pump not operating correctly.	Check for abnormal machine noise.
	Dispenser / hydraulic circuit clogged.	Carry out a few dispensing cycles without inserting the capsule.
	The machine has a lot of lime scale.	Carry out the descaling cycle.
One of the two buttons does not work and the related LED is off.	Mechanical block.	Try to power down the machine, removing the power plug for 10 seconds and plugging it back in.
		Switch on the machine and check for correct operation of the buttons.

10. RECOMMENDED TOOLS FOR DISASSEMBLY AND ASSEMBLY OPERATIONS

A



T10 Torx Screwdriver

B



T20 Torx Screwdriver

C



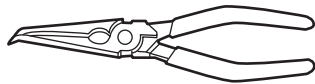
Phillips screwdriver PH0

D



Flat-headed screwdriver 0.5x3

E



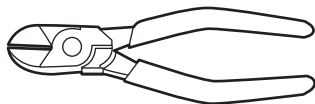
Long nose pliers

F



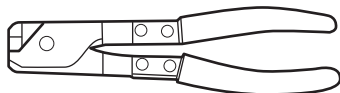
Opening tool

G



Clippers

H



OETIKER pliers

11. GENERAL OPERATIONS

Attention

The machine has electric components and components which generate high temperatures. Disconnect the machine from the electrical mains and wait for the hot parts to cool off before performing disassembly and assembly operations. During disassembly and assembly operations, wear clothing and/or personal protective equipment intended by current legislation regarding safety at work.

Warning

Before any machine disassembly or assembly it is recommended to carefully read chapter “2. GENERAL SAFETY STANDARDS” in this manual.

When performing maintenance/repairs/replacing spare parts, the machine must be turned over in order to disassemble the body and to remove the internal components. Therefore place the device in an accessible position to operate with ease.

Note

To reassemble the various components, perform the operations provided in the following paragraphs in the opposite order.

11.1. DISCONNECTING ELECTRIC WIRINGS

This paragraph describes all the types of disconnection of the electric wiring present on the machine.

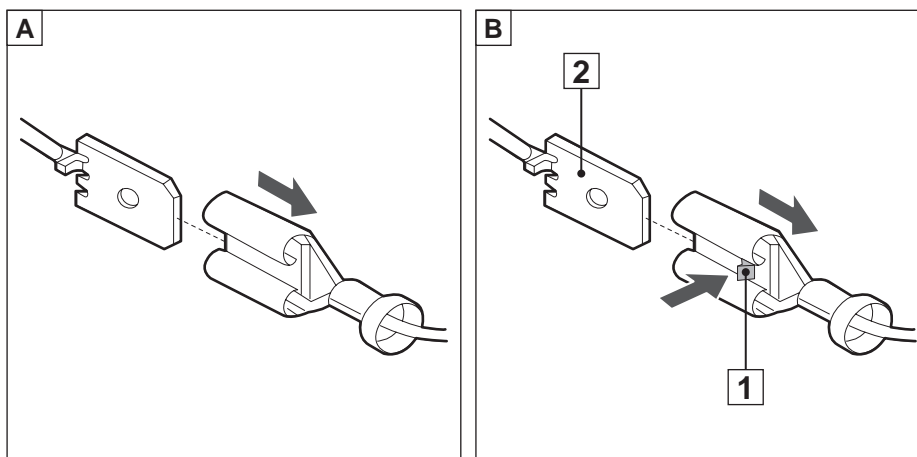


Figure A: disconnect this type of wiring by separating the male fastener from the female by pulling them outwards.

Figure B: if the electrical connection shown in the image is disconnected, press the locking tooth (1) on the female fastener and extract it from the male fastener (2).

Note

Wiring passages must not undergo changes. Any clamps and/or ties must be removed during disassembly and restored during reassembly operations.

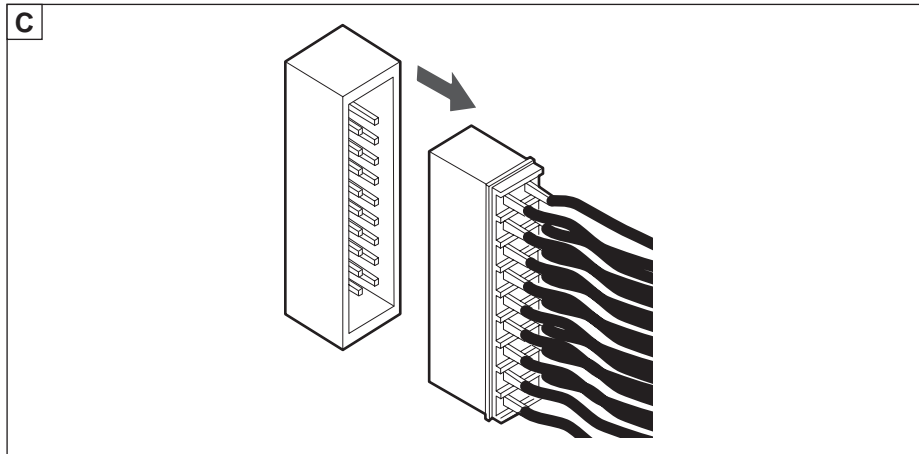


Figure C: disconnect this type of wiring by separating the male connector from the female by pulling it outwards.

11.2. REMOVAL OF HYDRAULIC CONNECTIONS

This paragraph describes all the types of disconnection of the hydraulic pipes on the machine.

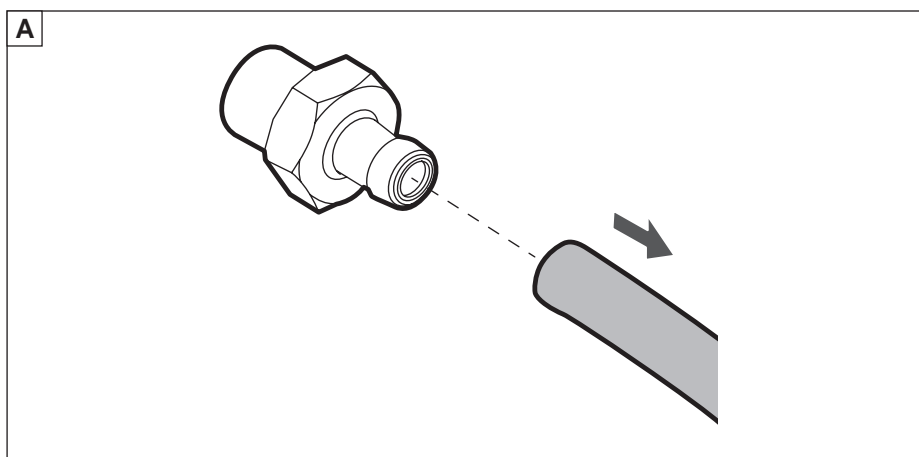


Figure A: remove the type of hydraulic pipe shown in the figure by pulling the pipe outwards to disconnect it from the fitting.

Warning
Do not use screwdrivers or other tools which could damage the pipes and fittings.

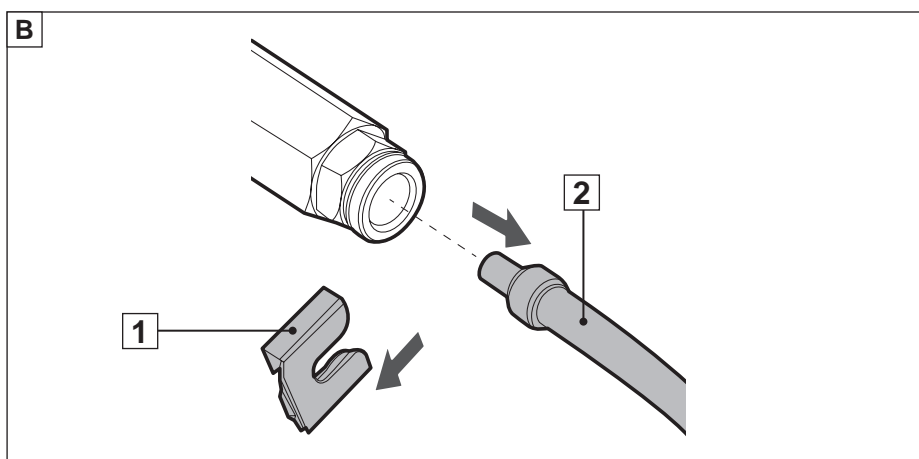
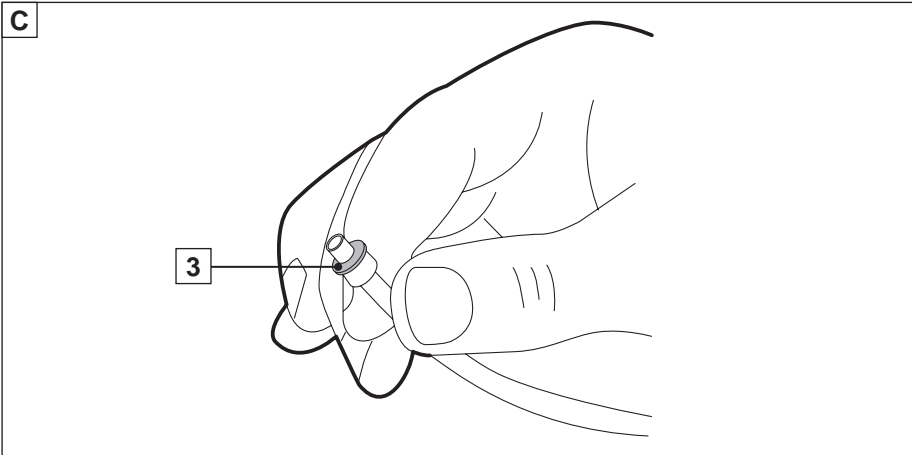



Figure B: disconnect this type of hydraulic pipe by removing the clip (1) using long nose pliers and disconnecting the pipe (2) by pulling it outwards.



Note

Hydraulic pipe passages must not be altered. Any clamps must be removed during disassembly and restored during reassembly operations.



 **Note** _____
Recover the gaskets (3) and insert them in the pipes as shown in figure C. Replace the gaskets if worn.

12. DISASSEMBLING THE BODY

12.1. EXTRACTING THE DRIP TRAY / USED CAPSULE DRAWER AND WATER TANK

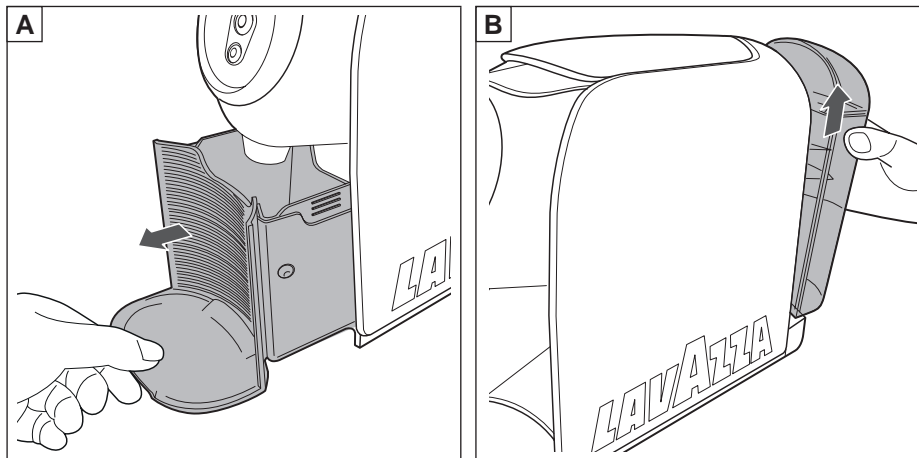


Figure A: after disconnecting the power cable from the mains outlet, remove the mug / cup holder grille and extract the DRIP / USED CAPSULE COLLECTION TRAY.

Figure B: pull the WATER TANK ASSY upwards to extract it from its seat.

12.2. EXTRACTION OF THE DISPENSING SPOUT

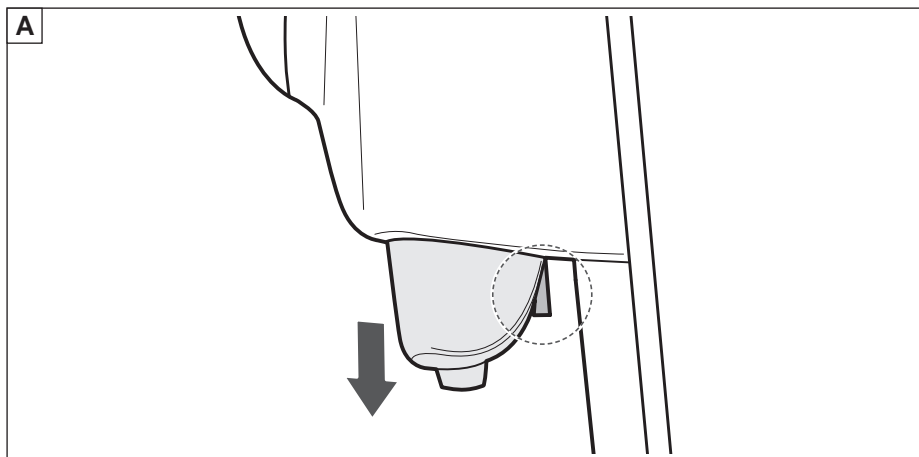



Figure A: press the tab located on the back of the dispensing spout and pull it downward to remove it.

 **Note** _____
 When re-inserting the dispensing spout, listen for the “click” that indicates it has been correctly repositioned.

12.3. DISASSEMBLING THE SIDE PANELS

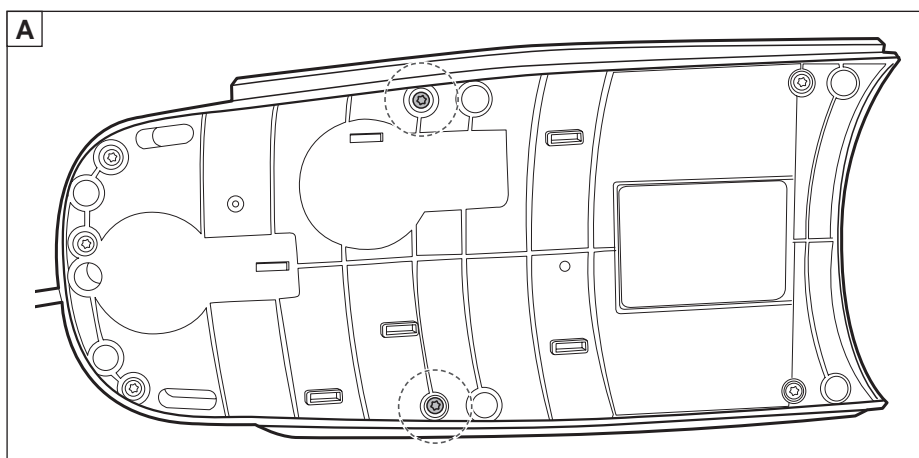


Figure A: remove the two screws indicated that are on the base.



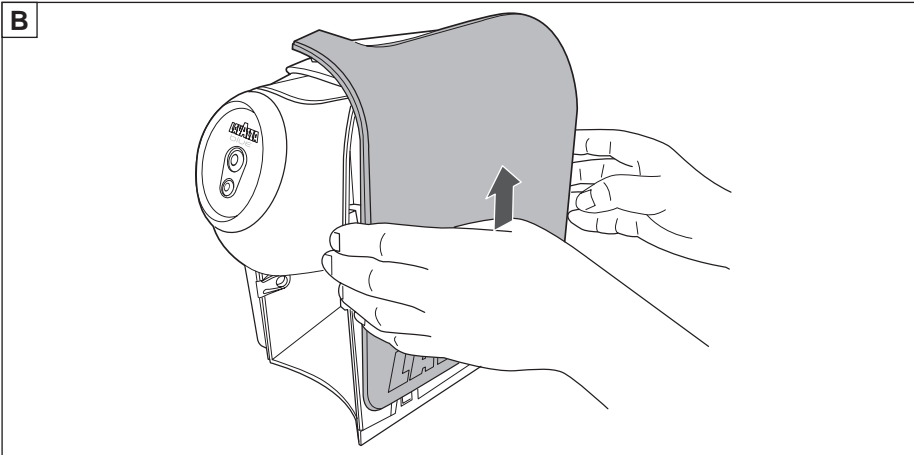


Figure B: extract the side panels by applying upward force.

12.4. REMOVAL OF THE REAR PANEL

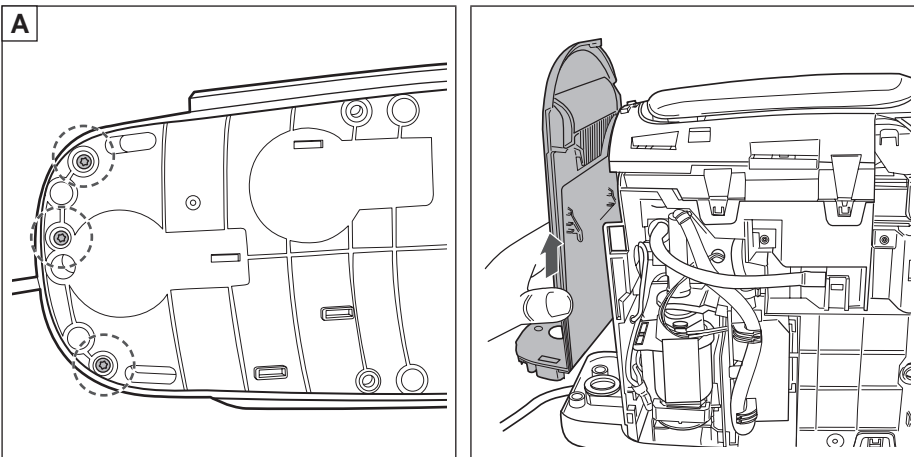


Figure A: undo the three screws on the base and extract the rear panel.



12.5. REMOVAL OF THE USER INTERFACE ASSEMBLY

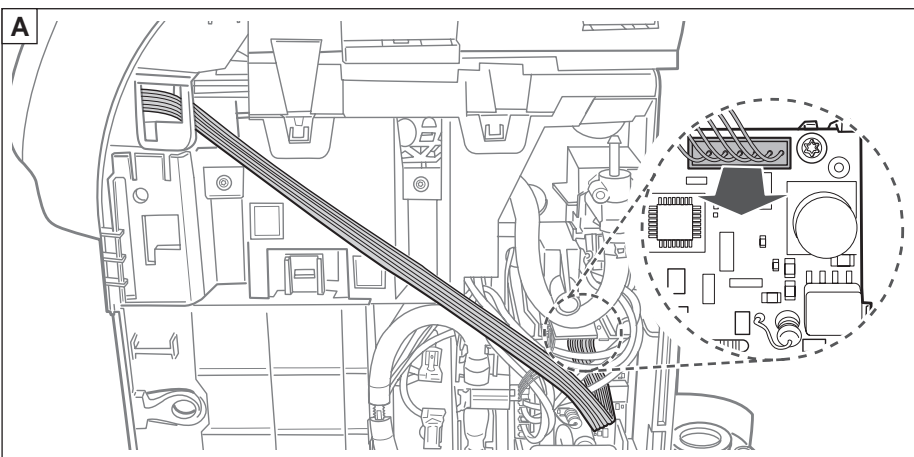


Figure A: disconnect the keypad cabling from the electronic board.

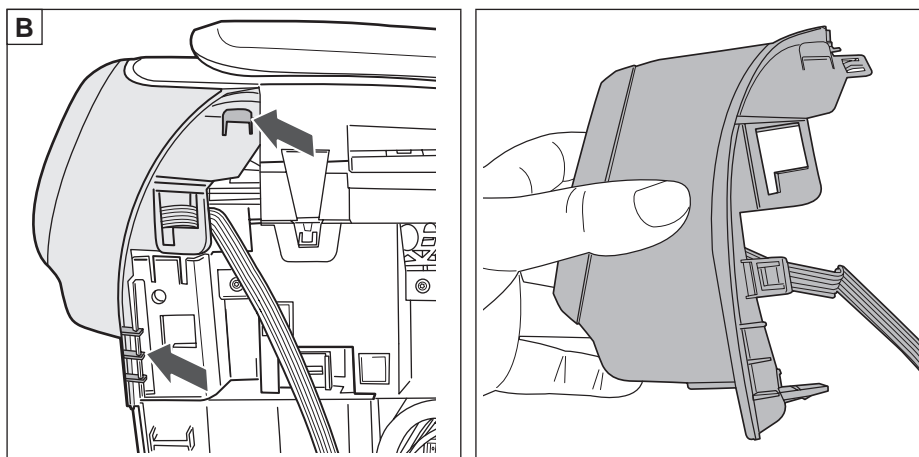


Figure B: release the fastening teeth indicated (two per side) and extract the user interface.

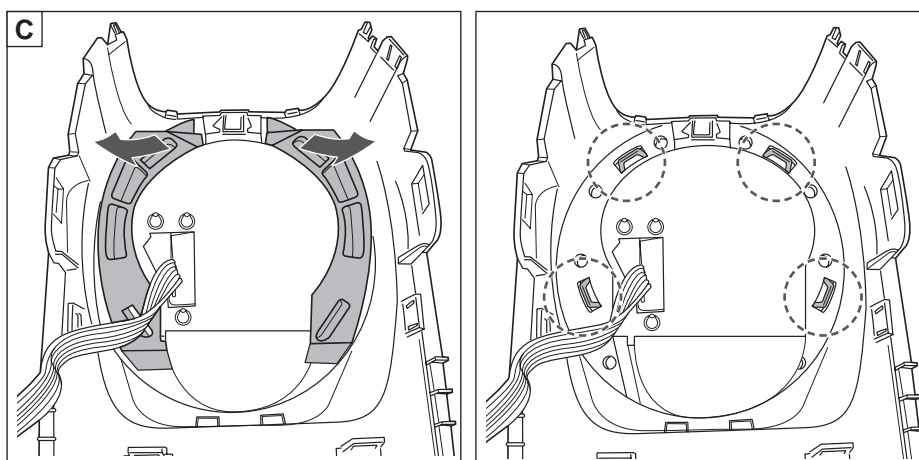
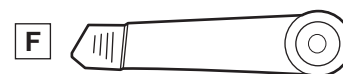


Figure C: remove the two gaskets and release the clips in the highlighted points.

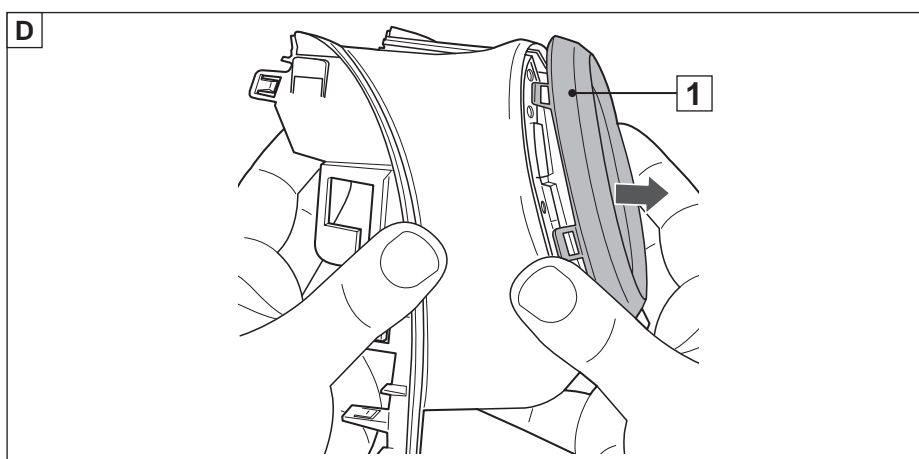


Figure D: extract the frame (1).

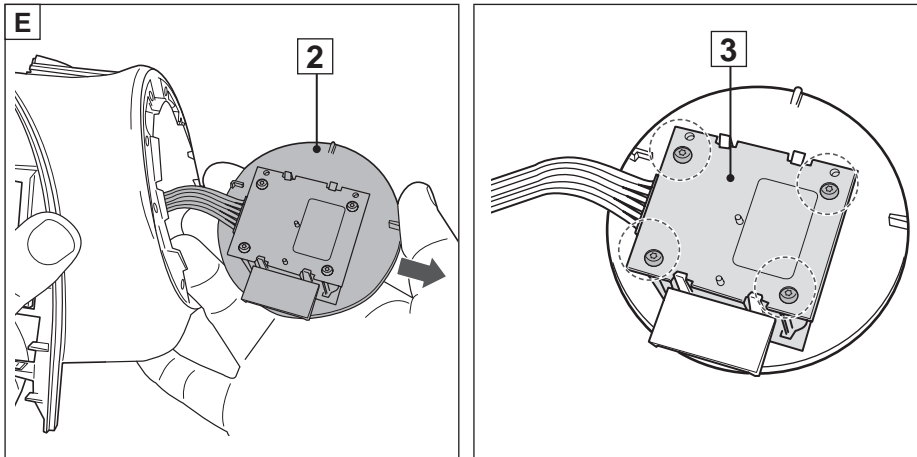


Figure E: extract the keypad bracket (2).

Undo the screws, disconnect the cabling and remove the USER INTERFACE KEYPAD ASSEMBLY (3).



12.6. REMOVING THE TOP COVER

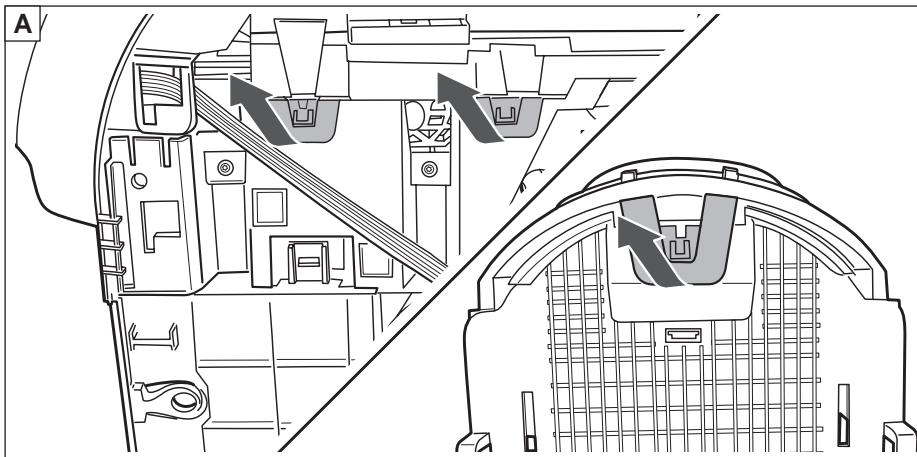


Figure A: use a flathead screwdriver to lift and release the clips on the top cover (two per side and one rear).

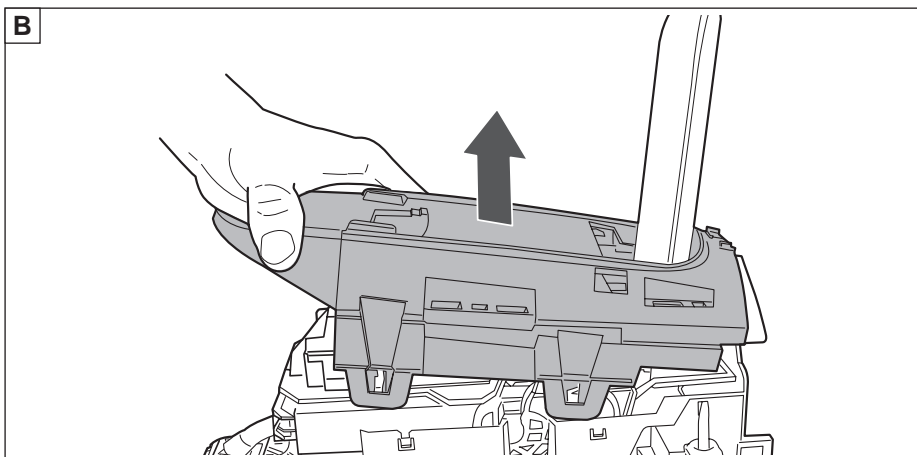


Figure B: open the capsule loading lever and extract the top cover.

12.7. REMOVING THE MACHINE BASE

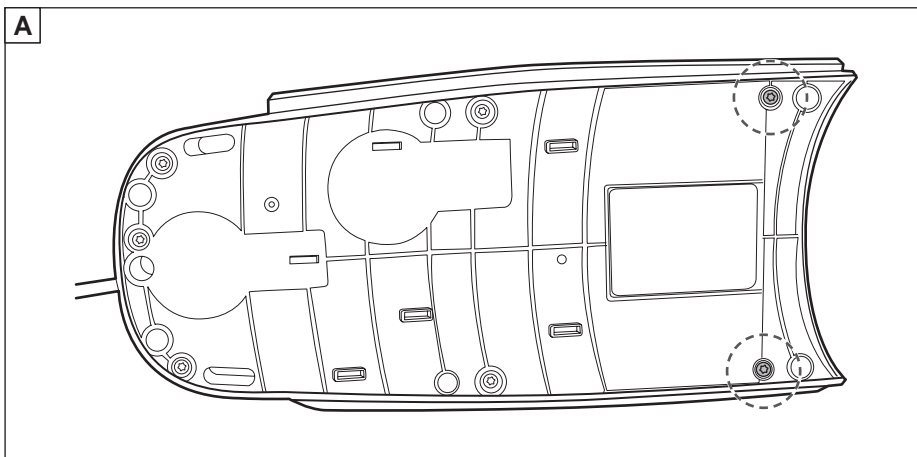


Figure A: undo the two screws indicated.

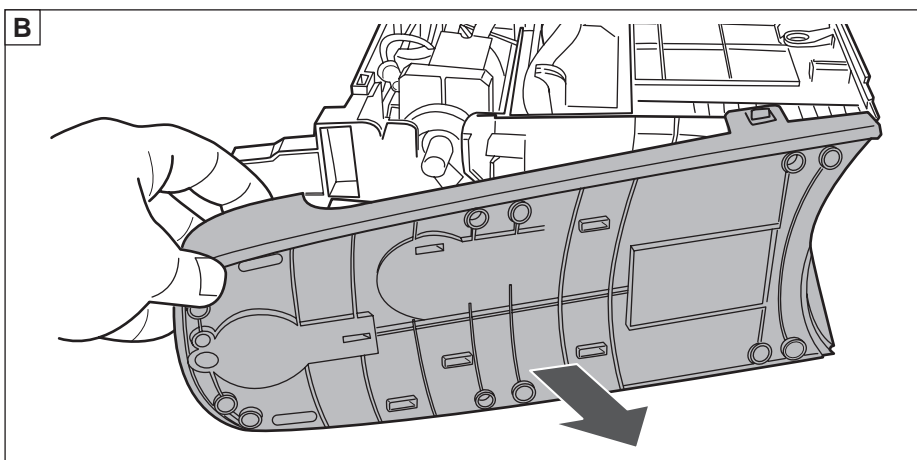


Figure B: extract the base.

13. REMOVING INTERNAL COMPONENTS

The internal parts can be accessed after having removed the body parts.

13.1. DISASSEMBLING THE PUMP

Warning

Wait for the boiler to cool off before performing these operations. DANGER OF BURNS.

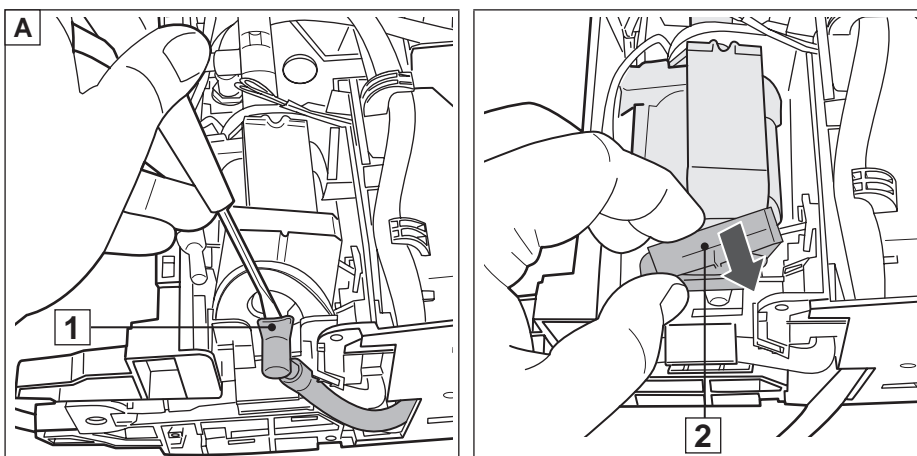


Figure A: disconnect the lower hydraulic connection (1) and extract the pump from the lower bracket (2).



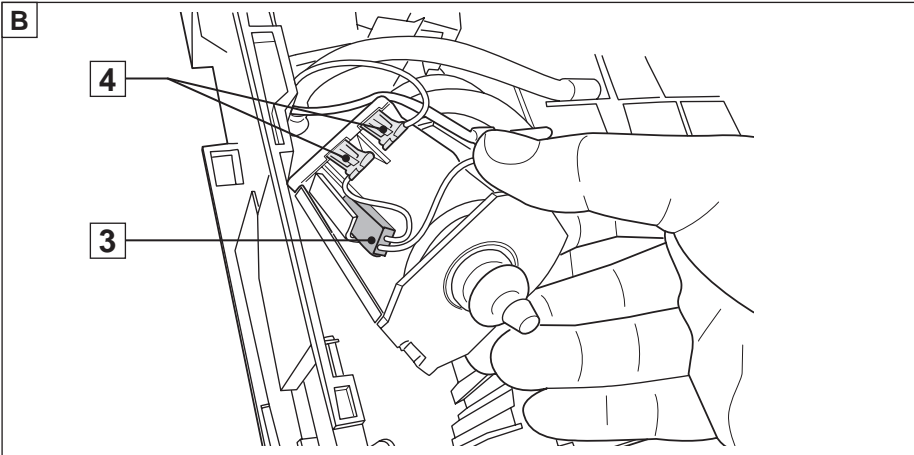


Figure B: remove the thermal protector (3) and the electrical connections (4).

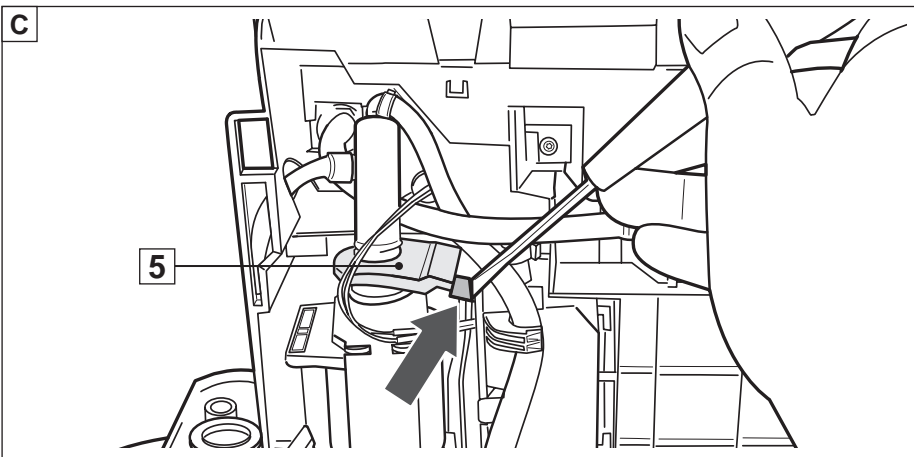


Figure C: Using a phillip's screwdriver on the indicated tooth, extract the upper support (5) and slightly extract the pump.

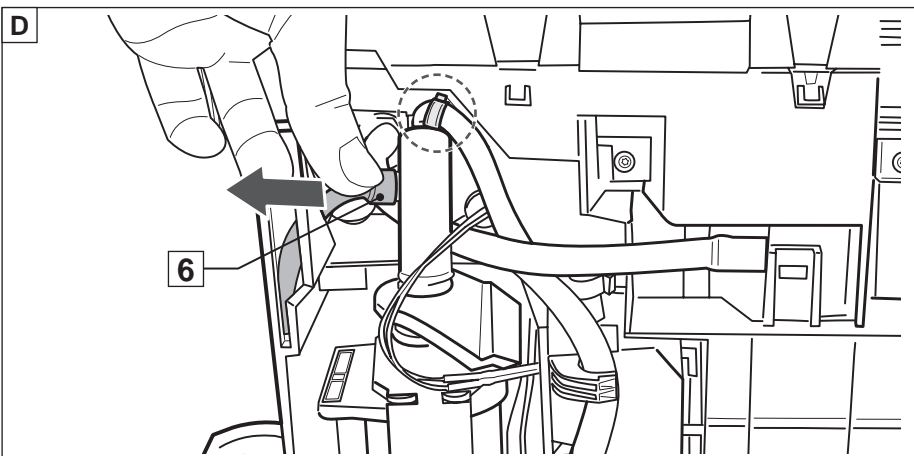
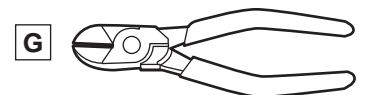


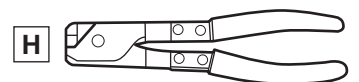
Figure D: extract the silicone hose (6) from the self-priming valve, cut the tie on the high pressure SILICONE HOSE and extract the hose.



Extract the pump.

Warning

Take care not to tear the hose.
During reassembly, the clamp must be replaced and tightened with the OETIKER pliers.



13.2. REMOVING THE 2-WAY SOLENOID VALVE

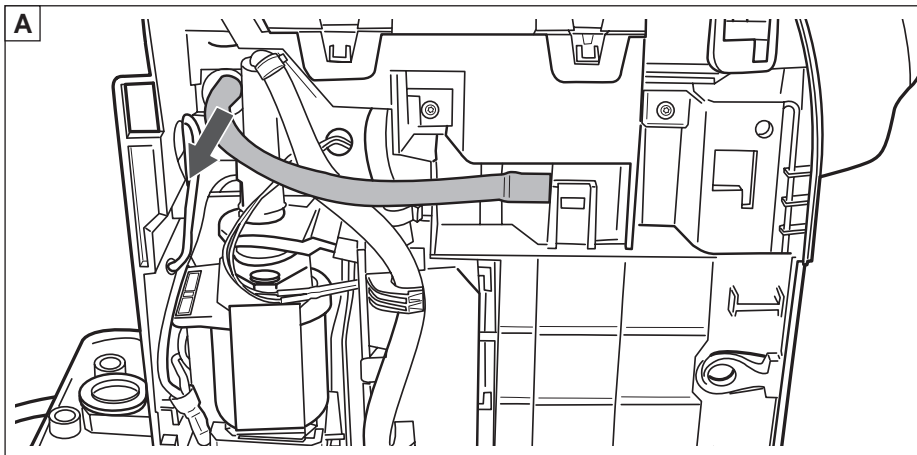


Figure A: disconnect the discharge hose on the other side of the machine.

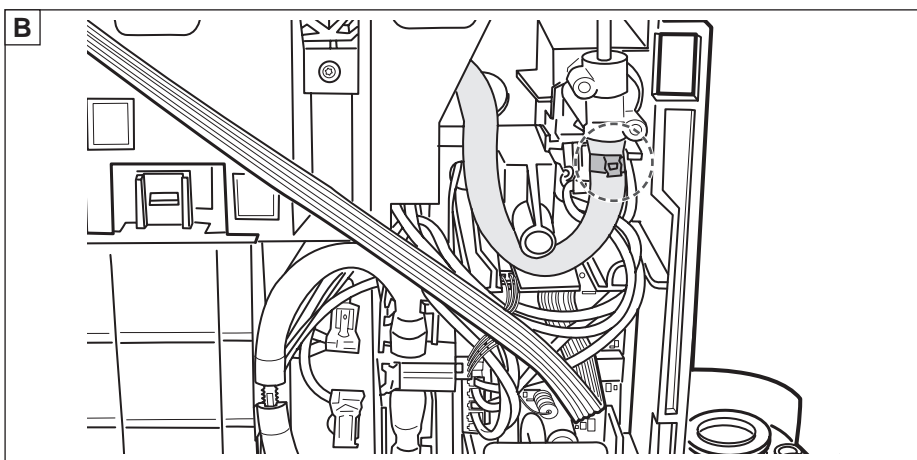
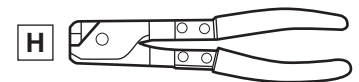
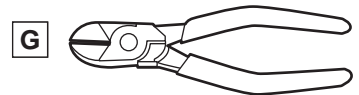


Figure B: cut the high pressure SILICON HOSE clamp and remove the hose.



 **Warning**

Take care not to tear the hose.
During reassembly, the clamp must be replaced and tightened with the OETIKER pliers.

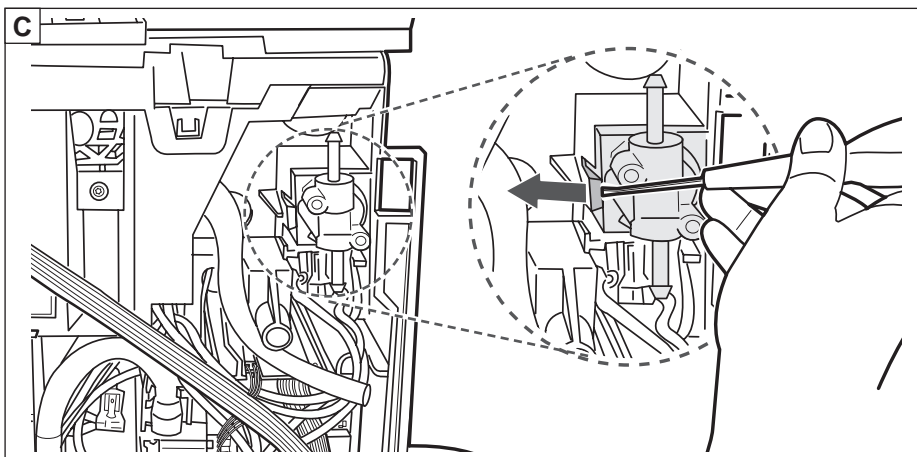


Figure C: pry on the locking lever and push the solenoid valve outward.



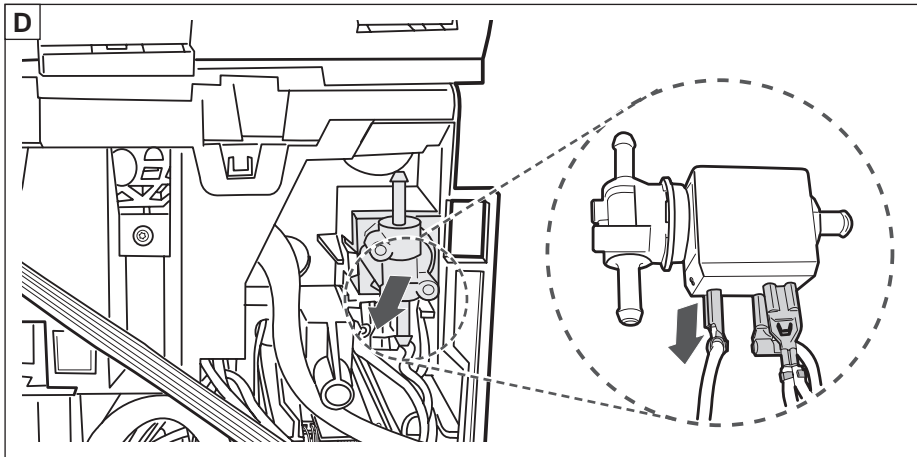


Figure D: disconnect the electrical wires.



Then remove the solenoid valve.

Warning

Take note of the positioning of the wirings before disconnecting them.

13.3. REMOVING THE FLOWMETER

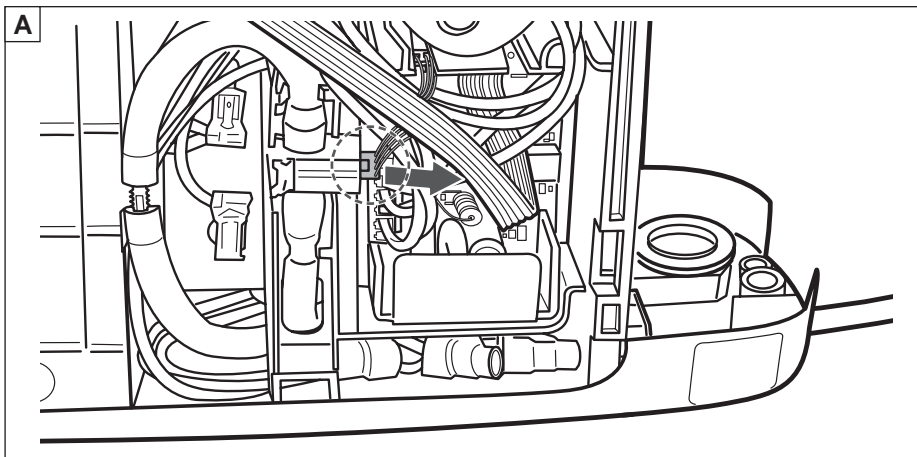


Figure A: remove the electrical connector.

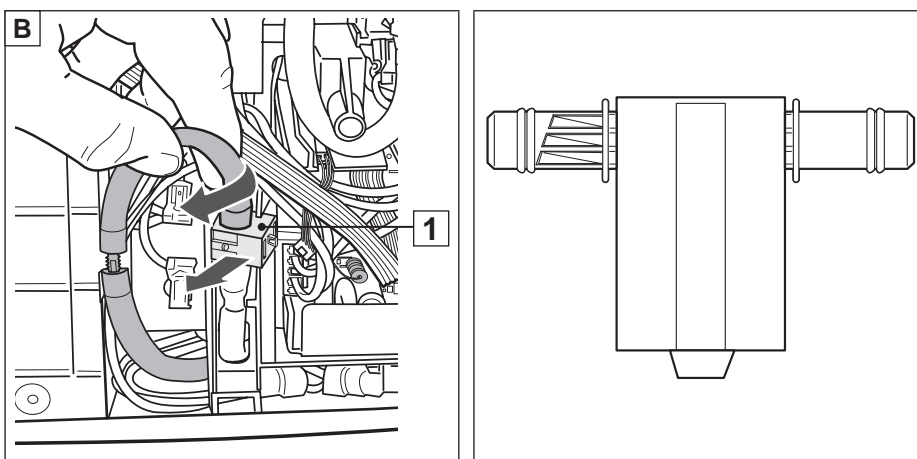
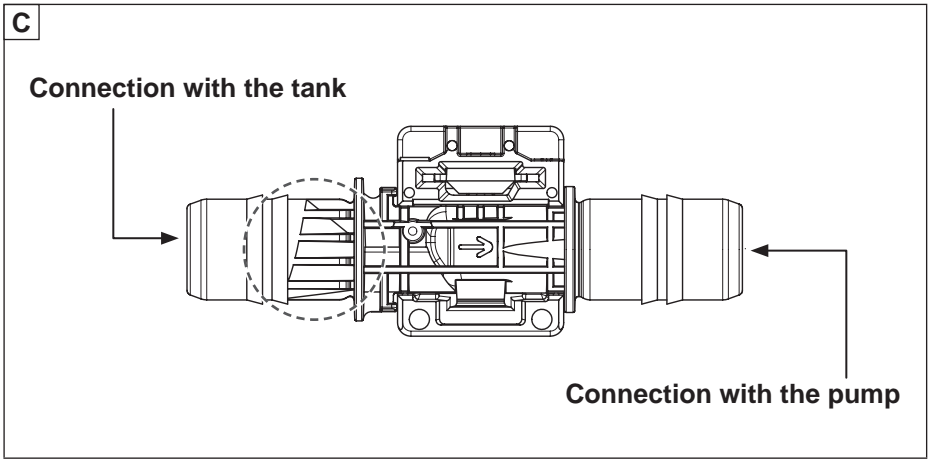


Figure B: release the dosing unit from its seat, slightly bending the pump connection hose (1) and simultaneously pushing the dosing unit itself outward.

Disconnect the two hydraulic connections.



Warning

When refitting the dosing unit in its seat, ensure that the area with the channelling shown in Figure C is connected to the connection hose with the tank.

13.4. EXTRACTING THE WATER TANK INLET VALVE



Figure A: disconnect the hose connecting the self-priming valve (pump).

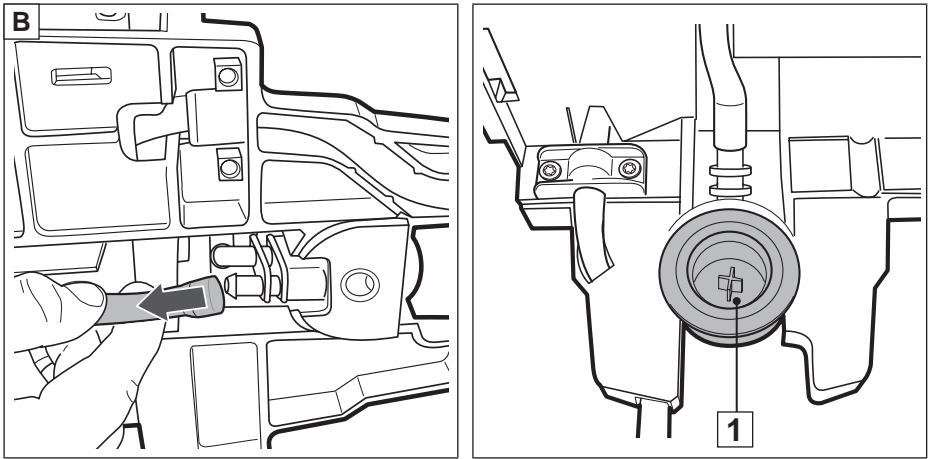


Figure B: remove the water connection on the base.

Extract the drain (1).

13.5. REMOVAL OF THE THERMOBLOCK AND TEMPERATURE PROBE

 **Warning**

Wait for the boiler to cool off before performing these operations. **DANGER OF BURNS.**

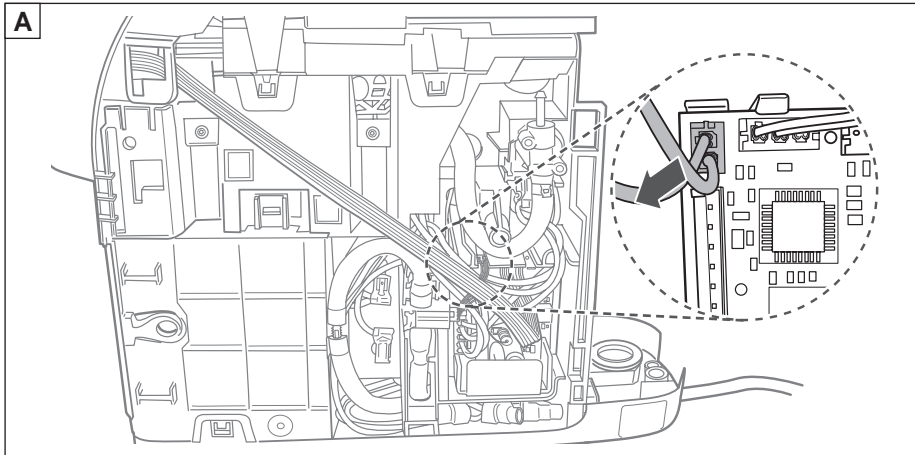


Figure A: disconnect the temperature probe cabling from the electronic board and remove the cable.

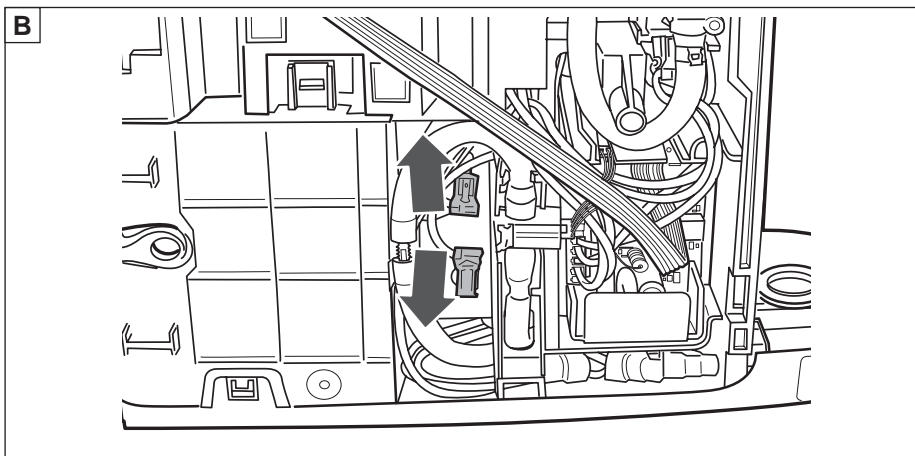


Figure B: disconnect the two electrical cable harnesses from the thermoblock.

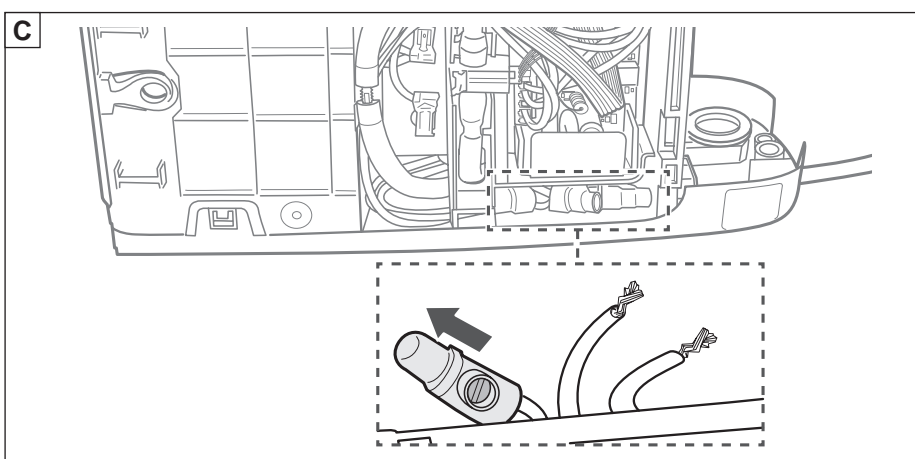
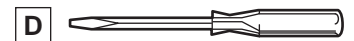


Figure C: loosen the screws of the three electrical terminal blocks (one per terminal block) and extract the caps in order to more easily remove the cabling while extracting the thermoblock.



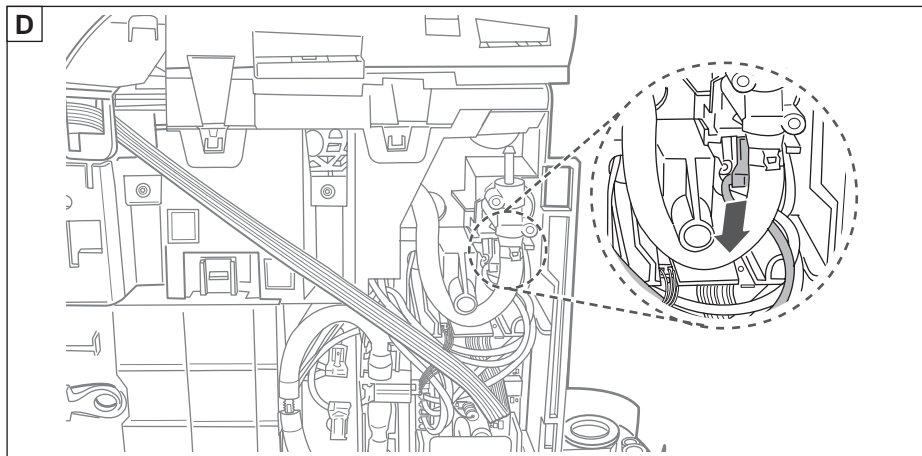


Figure D: disconnect the ground connection from the solenoid valve.

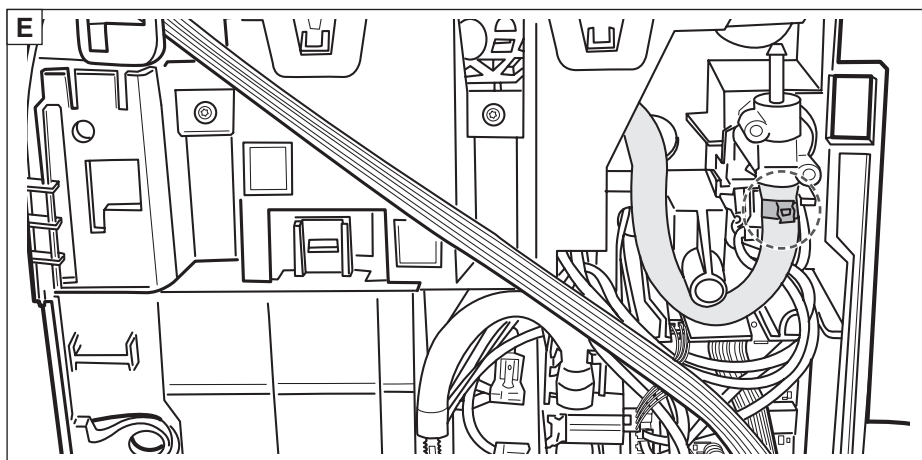
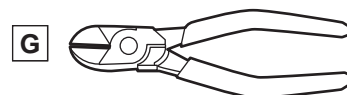


Figure E: cut the high pressure SILICON HOSE solenoid valve clamp and remove the hose.



Warning

Take care not to tear the hose.
 During reassembly, the clamp must be replaced and tightened with the OETIKER pliers.

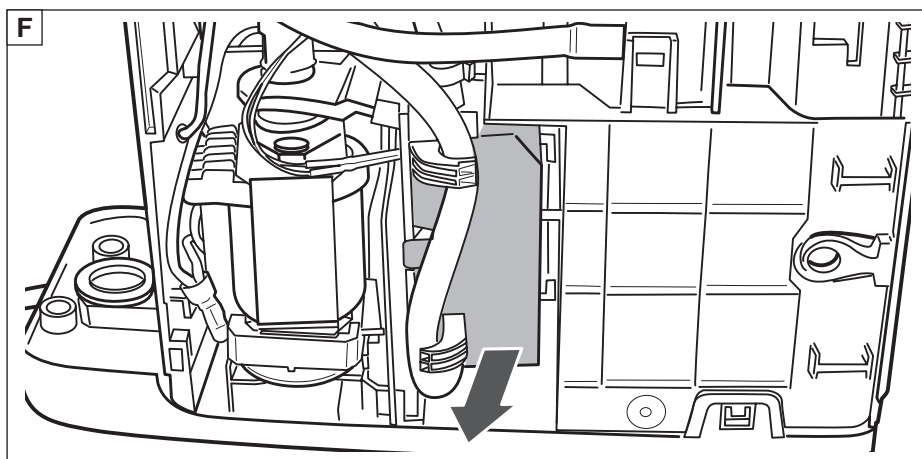
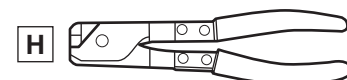


Figure F: push the thermoblock outward (toward the pump).

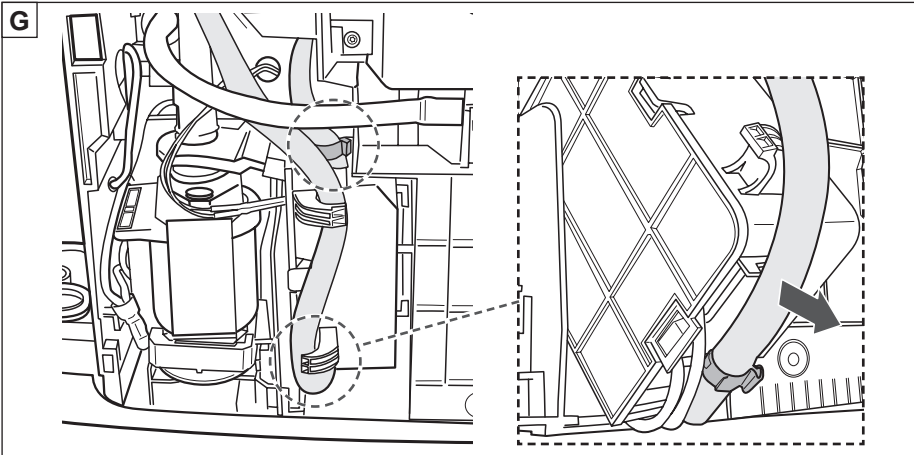
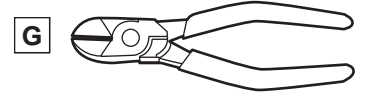


Figure G: cut the ties securing the high pressure WATER INLET and OUTLET hoses.

Disconnect the hoses



Warning

Take care not to tear the hoses.
During reassembly, the ties must be replaced and tightened with the OETIKER CLAMP PLIERS.

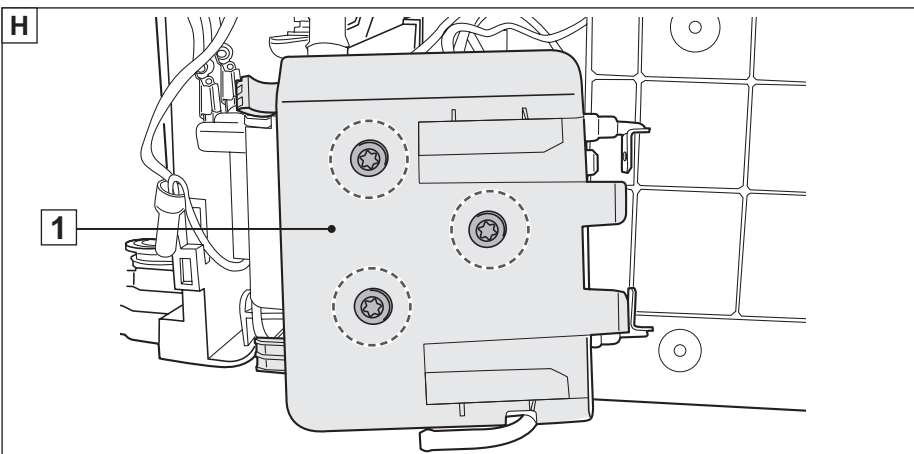
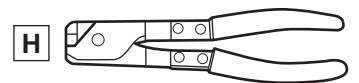


Figure H: extract the thermoblock and open the boiler cover (1), undoing the three screws.

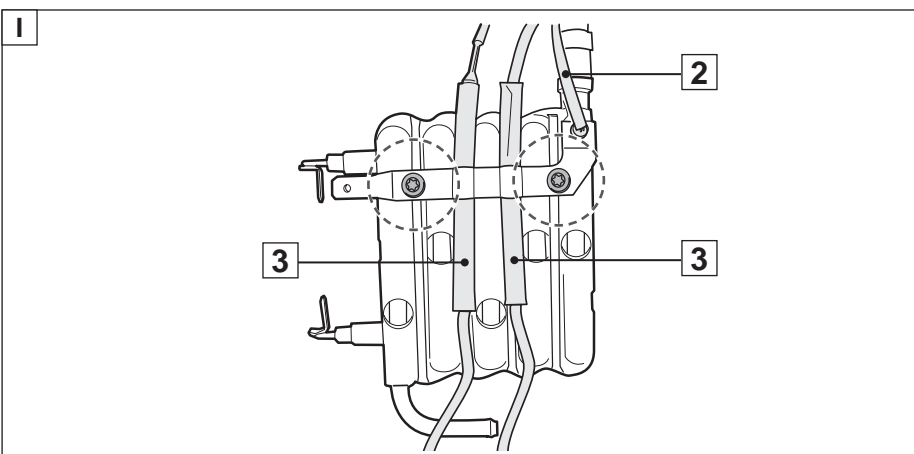


Figure I: undo the two temperature probe (2) and thermal fuse (3) bracket fastening screws.



13.6. REMOVING THE POWER CABLE

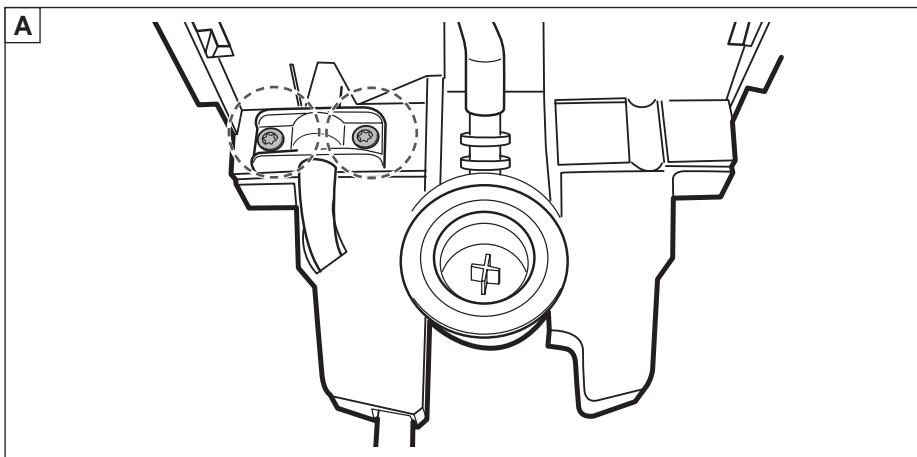


Figure A: undo one of the cable clamp screws and loosen the other.

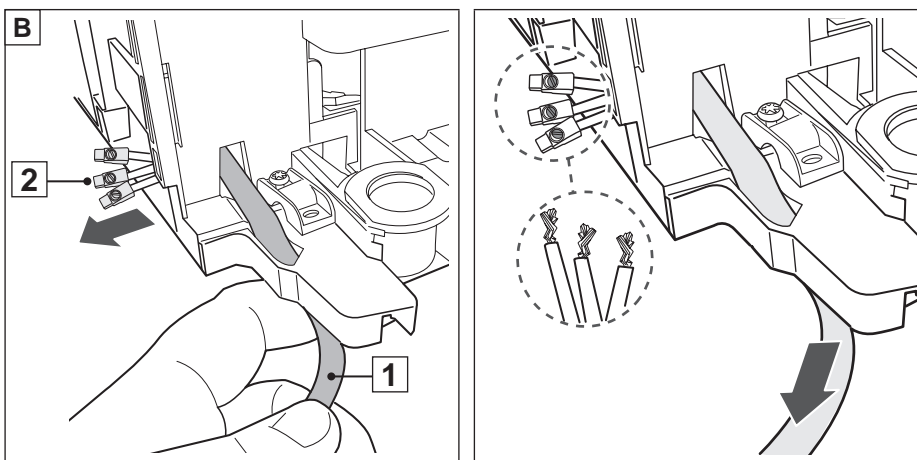


Figure B: push the power cord (1) toward the inside of the machine so that the electrical clamps (2) protrude.

Undo the terminal block screws in order to extract the caps and remove the power cable.



13.7. EXTRACTING THE DISPENSING UNIT

 **Warning**

Wait for the boiler to cool off before performing these operations. **DANGER OF BURNS.**

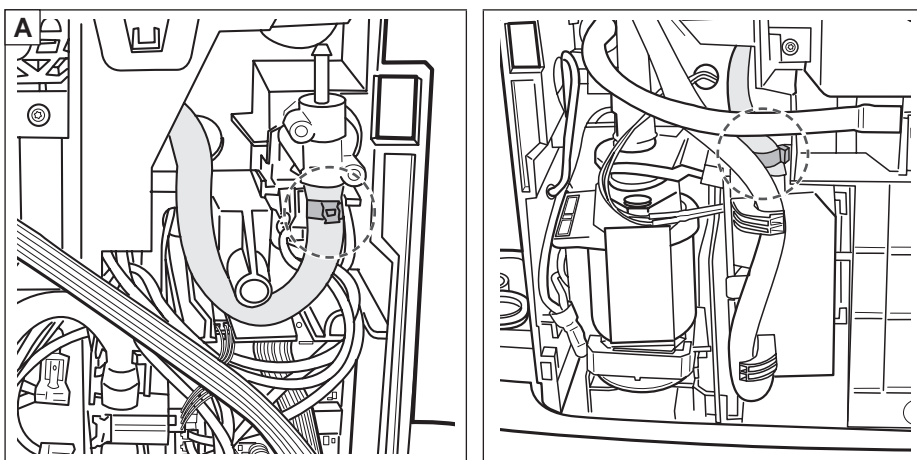
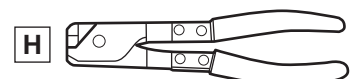
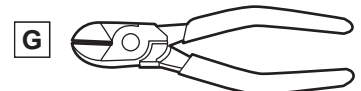


Figure A: cut the tie of the solenoid valve high pressure hose, and then the tie of the boiler HOT WATER OUTLET hose.

Disconnect the hoses.



 **Warning**

Take care not to tear the hoses. During reassembly, the ties must be replaced and tightened with the OETIKER CLAMP PLIERS.

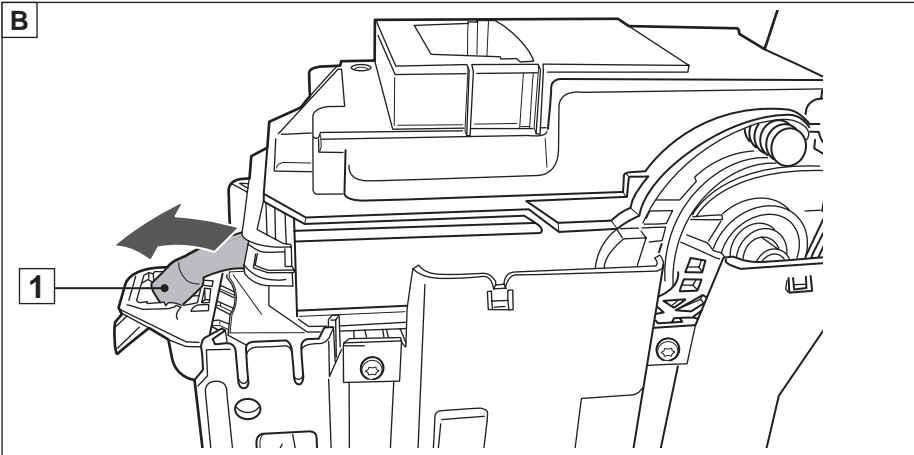


Figure B: disconnect the coffee dispensing hose (1).

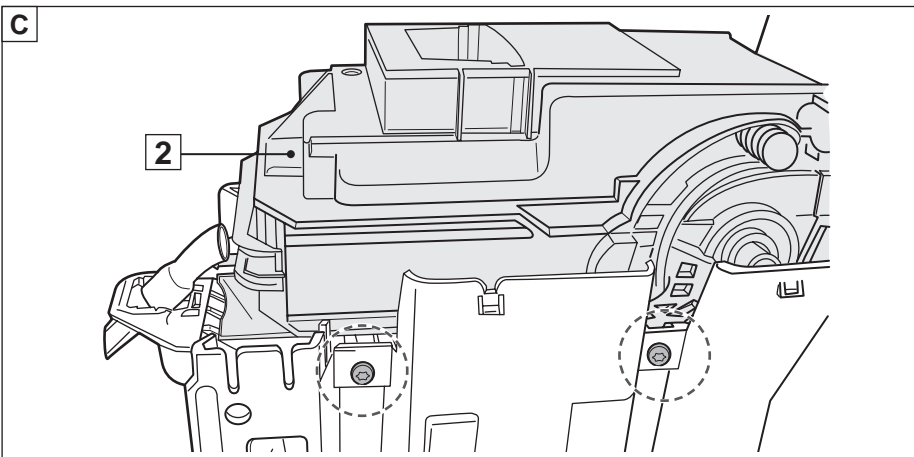


Figure C: undo the indicated screws (two per side) and extract the dispensing unit (2).

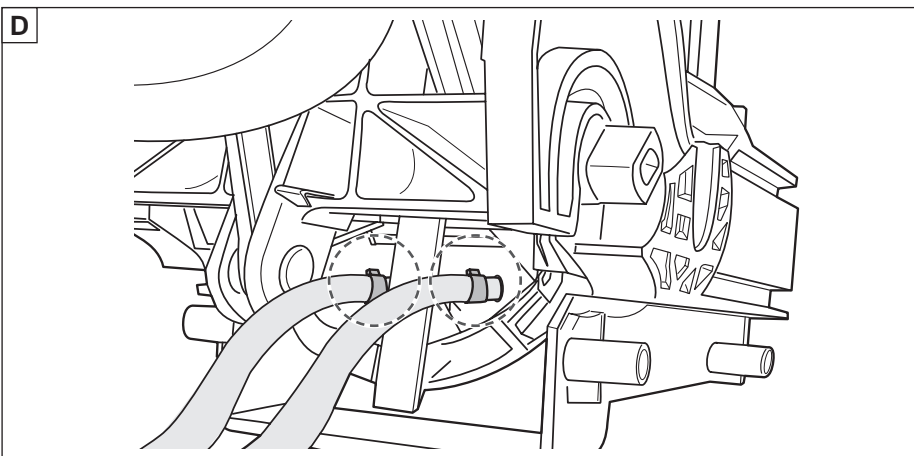
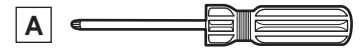
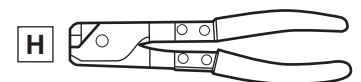
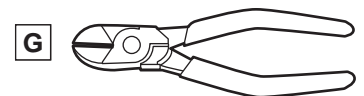


Figure D: cut the two ties of the high pressure HOT WATER and DISCHARGE hoses in the top part of the distribution unit.

Disconnect the hoses.



Warning

Take care not to tear the hoses.
During reassembly, the ties must be replaced and tightened with the OETIKER CLAMP PLIERS.

13.8. EXTRACTING THE CPU BOARD

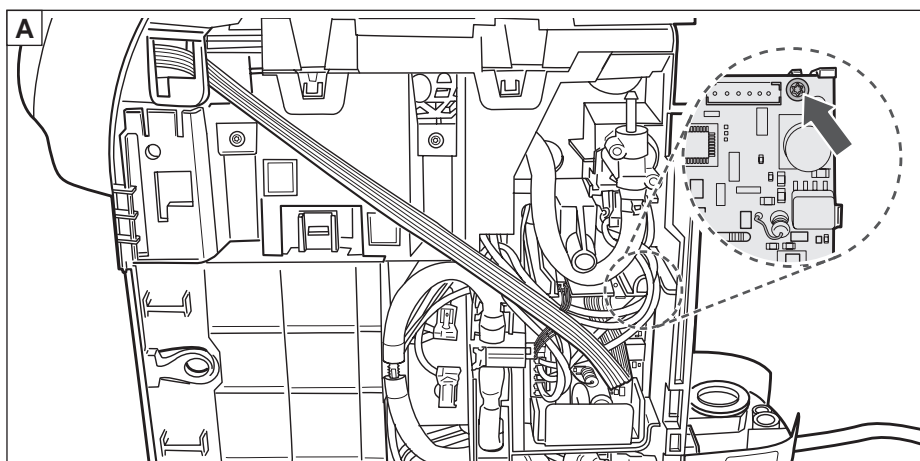


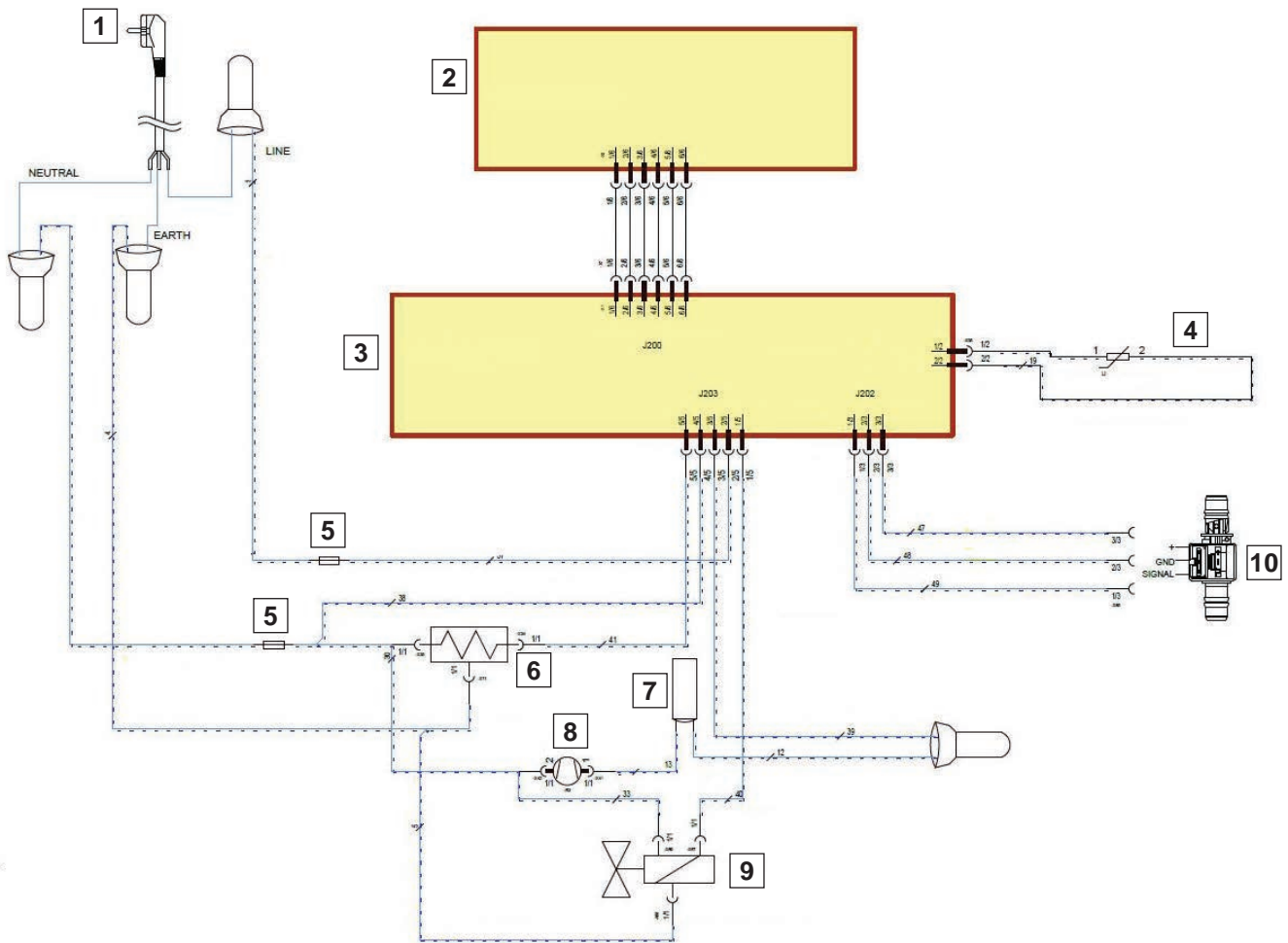
Figure A: disconnect all cabling, undo the indicated screw and remove the BOARD.



Warning
Take note of the positioning of the wirings before disconnecting them.

14. DIAGRAMS

14.1. WIRING DIAGRAM

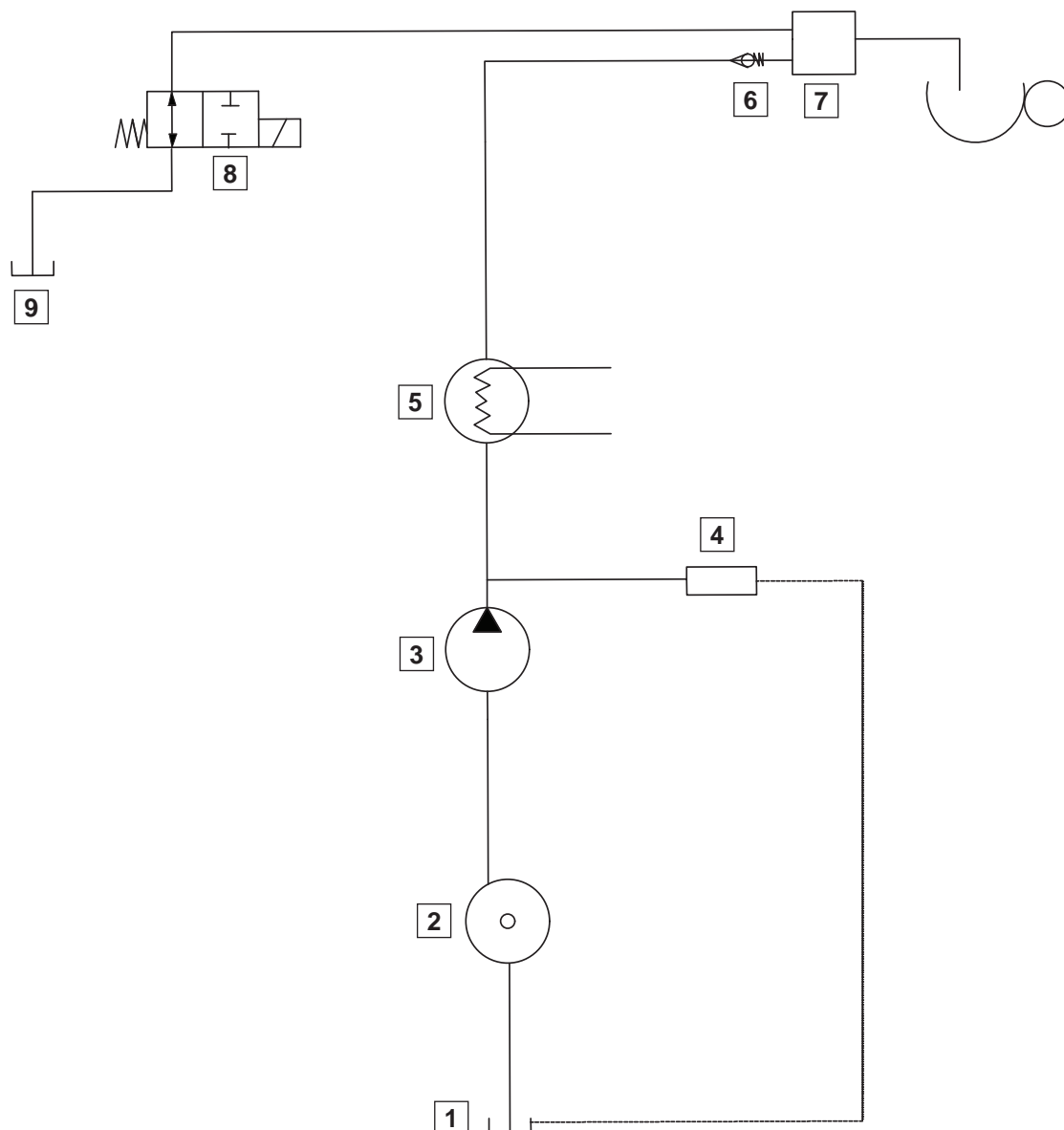


Key

Machine components

1	Power cable
2	User interface
3	CPU board
4	Thermoblock temperature probe
5	Thermoblock thermal fuse
6	Thermoblock
7	Pump thermal protector
8	Pump
9	2-way solenoid valve
10	NANO flowmeter

14.2. HYDRAULIC DIAGRAM



Key

Machine components

1	Tank
2	NANO flowmeter
3	Pump
4	Self-priming valve
5	Thermoblock
6	Distribution valve
7	Dispensing unit
8	2-way solenoid valve
9	Drip tray

