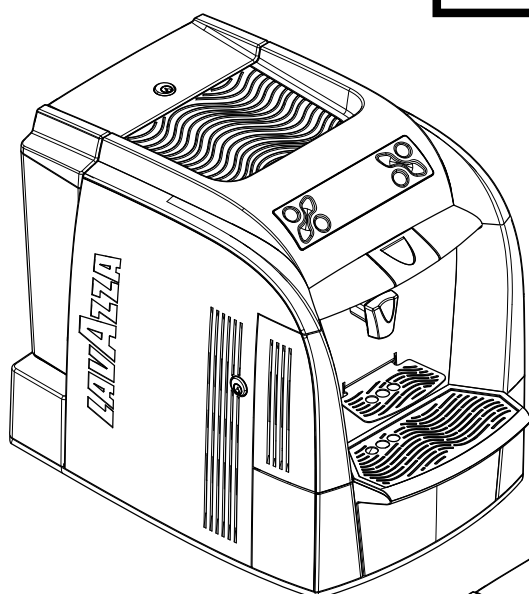
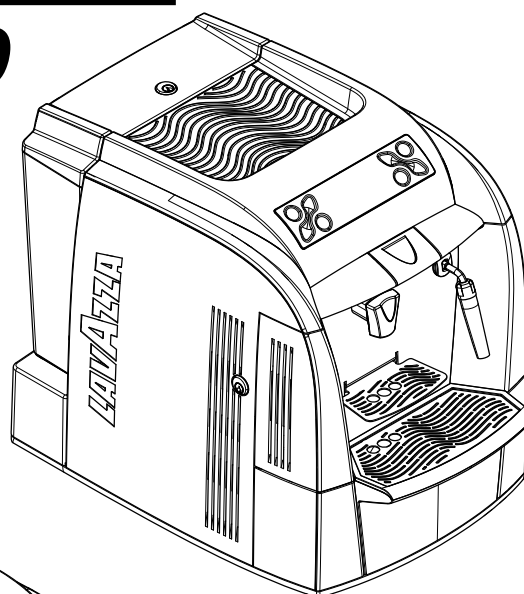




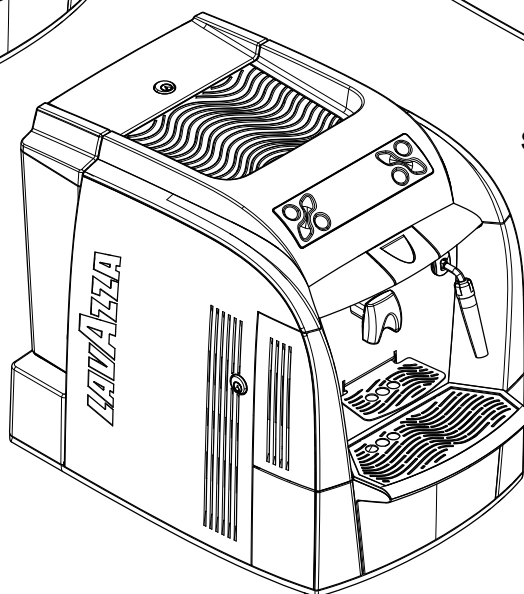
LB2300



SINGLE CUP



SINGLE CUP WITH STEAM



DOUBLE CUP WITH STEAM



ISTRUZIONI PER L'USO

Leggere attentamente queste istruzioni d'uso prima di utilizzare la macchina

BEDIENUNGSANLEITUNG

Bedienungsanleitung ist vor dem ersten Gebrauch der Maschine aufmerksam zu lesen

INSTRUCCIONES PARA EL USO

Leer atentamente estas instrucciones de uso antes de usar la máquina

ИНСТРУКЦИЯ ПО ПРИМЕНЕНИЮ

Внимательно прочитайте данную инструкцию перед использованием машины!

OPERATING INSTRUCTIONS

Read these operating instructions carefully before using the machine

MODE D'EMPLOI

Lire attentivement ce mode d'emploi avant d'utiliser la machine

INSTRUÇÕES DE UTILIZAÇÃO

Leia atentamente estas instruções de utilização antes de utilizar a máquina

Type SUP026F - SUP026RF - SUP026RF/US - SUP026RQF - SUP026RQF/US

ITALIANO

ENGLISH

DEUTSCH

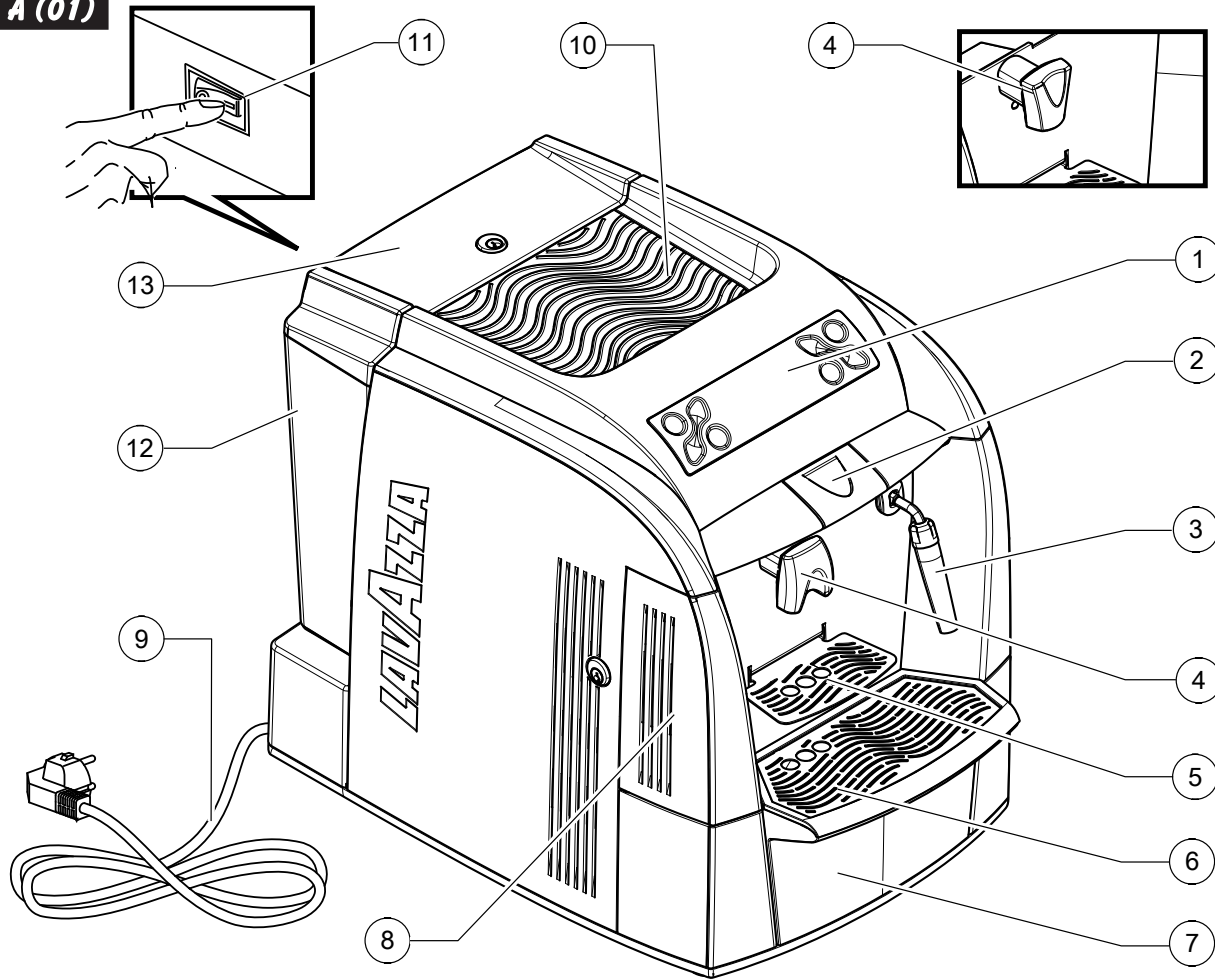
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ESPAÑOL

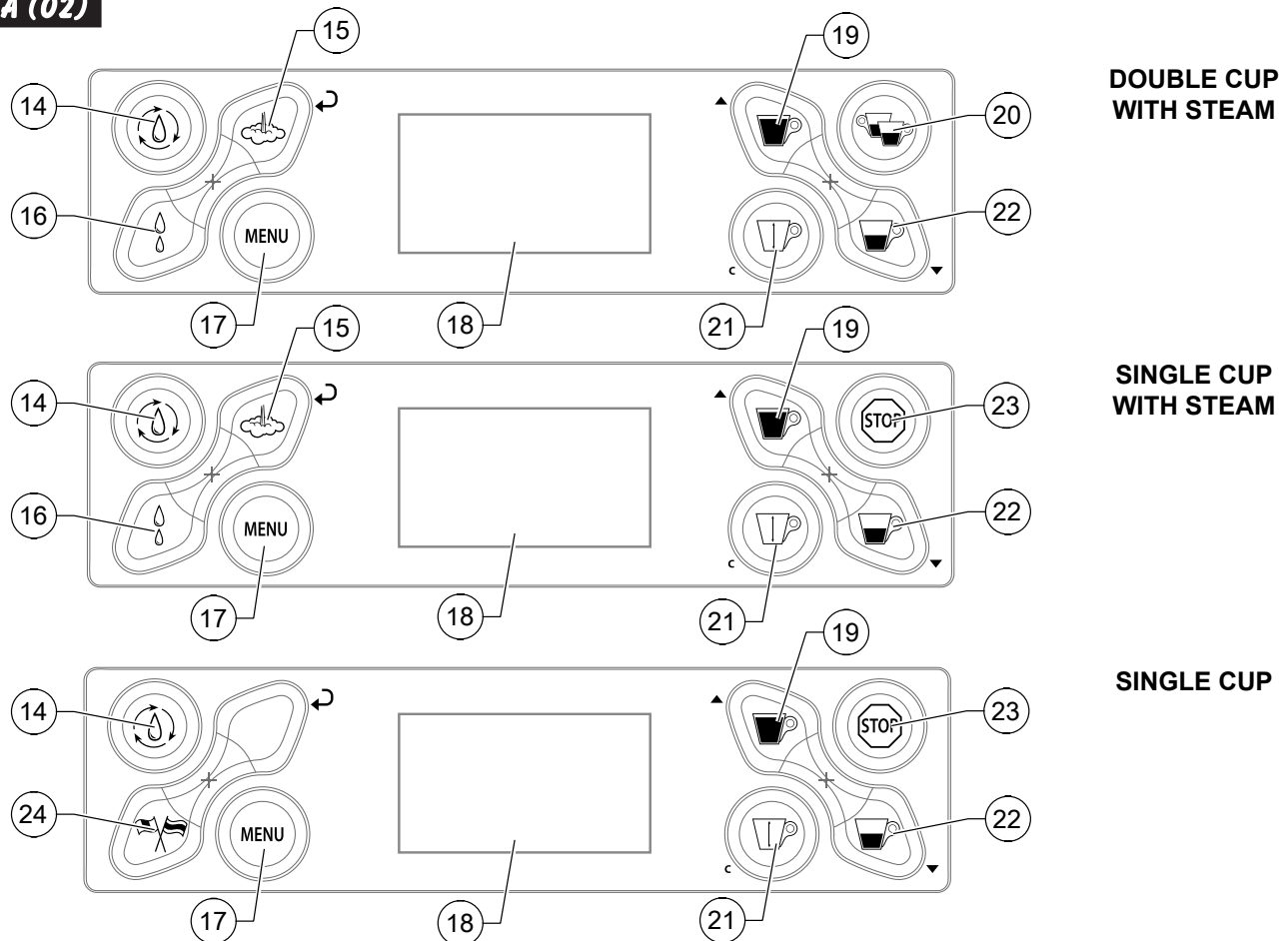
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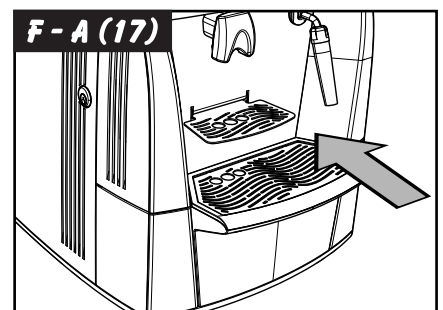
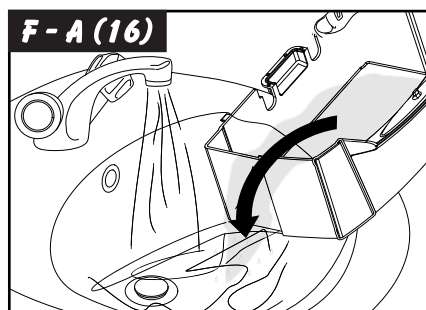
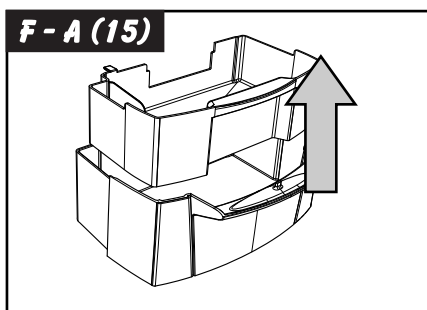
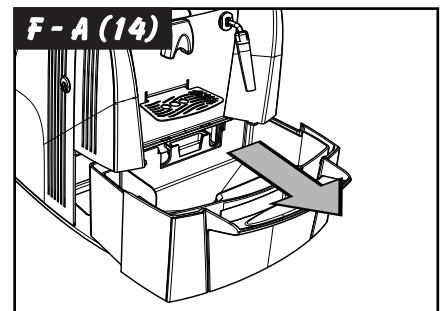
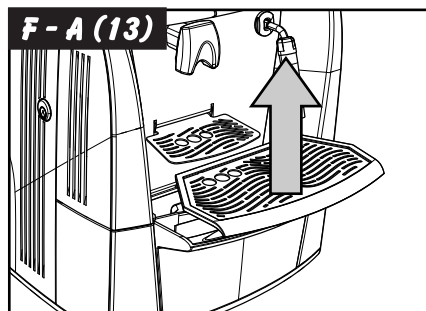
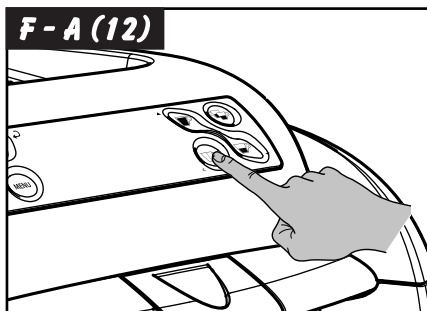
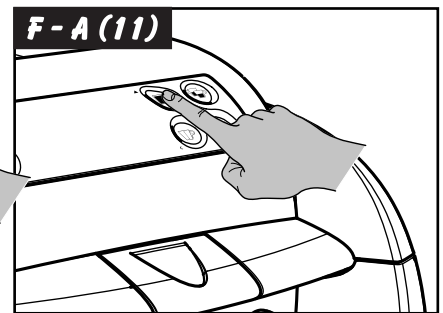
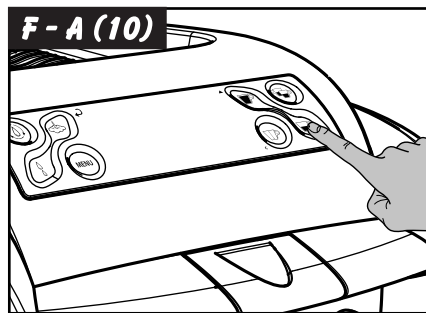
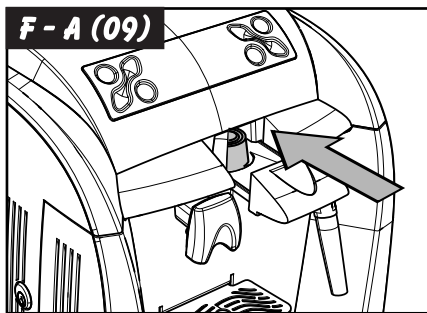
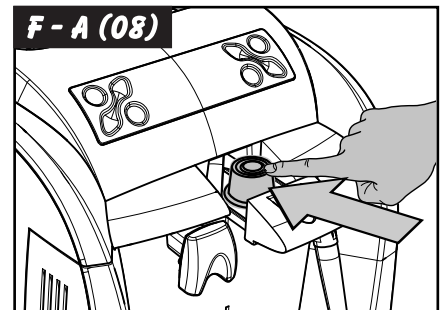
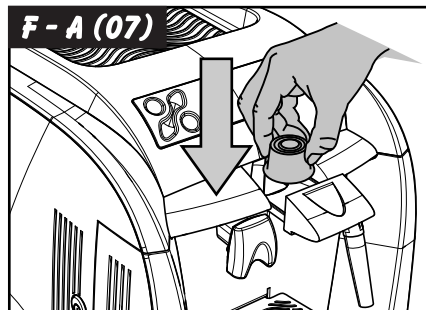
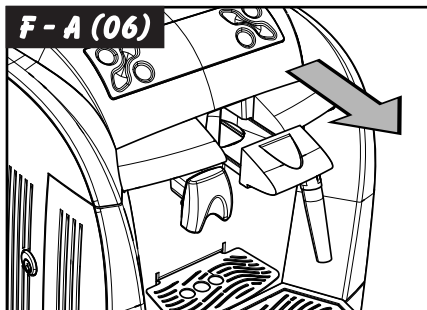
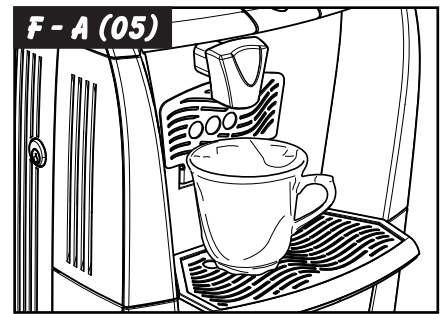
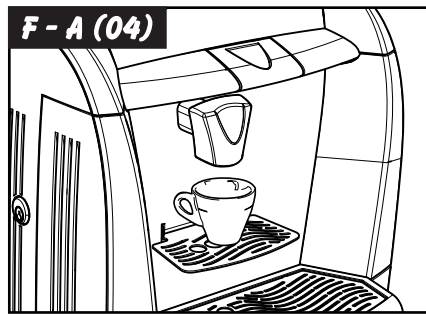
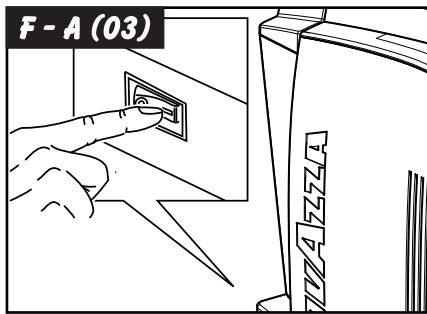
РУССКИЙ

F - A (01)



F - A (02)





IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 1 Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against fire, electric shock and personal injury do not immerse cord, plugs or appliance in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11 Always turn appliance "OFF", then plug cord into the wall outlet. To disconnect, turn switch to "OFF", then remove plug from wall outlet.
- 12 Do not use appliance for other than intended use.
- 13 Use extreme caution when using hot steam.

SAVE THESE INSTRUCTIONS

CAUTION

Any servicing, other than cleaning and user maintenance, should be performed by an authorized service centre. Do not immerse base in water. To reduce the risk of fire or electric shock, do not disassemble the base. There are no user serviceable parts inside. Repair should be done by authorized service personnel only.

- 1 Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
- 2 Never use warm or hot water to fill the water tank. Use cold water only.
- 3 Keep your hands and the cord away from hot parts of the appliance during operation.
- 4 Never clean with scouring powders or hard implements. Simply use a soft cloth dampened with water.
- 5 To avoid your coffee maker scaling up, use purified or bottled water.
- 6 Risk of fire and electric shock. Replace only with manufacturer's cord set.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- A A short power-supply cord is provided to reduce risks of getting tangled up or tripping over a longer cord.
- B Longer extension cords are available and may be used if care is exercised in their use.
- C If a long extension cord is used:
 - 1 the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - 2 if the appliance is of the grounded type, the extension cord should be a grounding type
 - 3 the cable does not hang from the table to avoid the risk of getting caught up in it.



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1 GENERAL INFORMATION

1.1 Intended use of the machine

This machine automatically dispenses:

- coffee and espresso coffee brewed with LAVAZZA BLUE capsules;
- hot beverages using hot water dispensed via the steam wand;
- steam for the preparation of hot beverages and cappuccinos.

The structure of the machine and its elegant housing have been designed for use in small offices, businesses and institutions.

Important.
Misuse voids all forms of warranty, releasing the Manufacturer from any responsibility for damage to persons and/or property.
The following are considered misuse:

- any use other than the intended use and/or employing methods other than those described in this manual;
- any operation on the machine in breach of the instructions provided in this manual;
- any use following tampering with machine components and/or alteration of its safety mechanisms;
- use of capsules not supplied by LAVAZZA;
- use of the machine outdoors.

In such cases the user shall bear the costs of repair.

1.2 To simplify manual reading

Various kinds of symbols are used in this manual to highlight the different hazard or competence levels.

  The warning triangle indicates all instructions of importance to the safety of the machine's users. Please carefully follow these instructions to avoid serious injury!

Various symbols are used in this manual to indicate the competences of each user.

User:



A person who uses the machine to brew beverages, who may perform loading, internal and external cleaning of the machine. Users are NOT permitted to perform operations which are the competence of the Service Provider or Technician. On detecting machine malfunctions or faults, users should contact only the Service Provider.

Service Provider:




company or person responsible for normal installation, start-up and suspension of service.
On detecting machine malfunctions, the service provider should request the assistance of the maintenance technician.


Technician:



personnel qualified to perform unscheduled maintenance operations and provide assistance with the machine.
Technicians may carry out all operations described in this manual without requiring explicit authorisation.

 This symbol is used to highlight information that is particularly important to ensure optimal use of the machine.

1.3 How to use these operating instructions

 This manual constitutes an integral part of the machine, and should be read carefully. It contains information regarding installation, maintenance and proper use of the machine. Always refer to this manual before carrying out any operation.

Keep these operating instructions in a safe place and make them available to anyone who may use the coffee machine.


If this manual is lost or damaged, a copy should be requested from the service provider immediately. For further information or if you experience problems not completely or sufficiently covered in these instructions, please contact the service provider.

1.4 Machine identification

The machine is identified by the model name and serial number shown on the special plate.

The plate contains the following information:

- name of the Manufacturer
- CE marking
- machine model
- serial number
- manufacturing year
- some technical specifications:
 - power supply voltage (V).
 - power supply frequency (Hz).
 - electrical power consumption (W).

 **Note:** when contacting the Service Provider, always refer to this plate, and to the machine's specific data shown on it.

1.5 Technical specifications

Technical specifications	
Nominal Voltage - Power Rating - Power Supply	See plate attached to the bottom of the appliance
Machine housing material	Thermoplastic material
Size (w x h x d)	327 x 391 x 473 (mm)
Weight	approx. 10.5 Kg
Power Cord Length	2 m
Water tank capacity	4.0 Litres
Coffee grounds drawer capacity	20 capsules
Capsule type	Lavazza BLUE
Control Panel	Front
A-weighted sound pressure level:	Less than 70 dB

Technical specifications
Pump Pressure Max. 1.5 MPa (15.0 bar)
Water connections (for water network version only) maximum pressure 0.8 MPa (8 bar) minimum pressure 0.15 MPa (1.5 bar)
Operating conditions Minimum temperature: 10°C Maximum temperature: below 40°C Maximum humidity: below 95%
Safety mechanisms Boiler pressure safety valve Safety thermostat

Subject to engineering and manufacturing changes due to technological improvements.

The machine conforms to the European Directive 89/336/EEC (Italian Legislative Decree 476 dated 04/12/92) concerning electromagnetic compatibility.

1.6 Residual risks

The dispensing outlet has no guards to prevent accidental hand contact with coffee, hot beverages and/or steam.

2 SAFETY REGULATIONS



Never allow water to come into contact with any of the electrical parts of the machine: danger of short circuit! Hot water and steam may cause scalding!

Intended use

The machine is intended solely for use in small offices and institutions. Technical alterations and misuse are strictly forbidden due to the hazards involved!

The appliance is not to be used by persons (including children) with reduced physical, mental or sensory abilities or with scarce experience and/or expertise, unless they are supervised by a person responsible for their safety, or they are instructed by this person on how to properly use the machine.

Prevent children from playing with the machine.

Power supply

The machine must be connected to the power supply by the service provider, in accordance with its specifications.

Power cord

Never use the machine if the power cord is defective. Report any defects in the cord and/or plug to the service provider immediately. Do not pass the power cord around corners, over sharp edges or over hot objects, and keep it away from oil. Do not use the power cord to carry or pull the machine. Do not pull out the plug by the power cord nor touch it with wet hands or feet. Do not let the power cord hang freely from tables or shelves.

For the safety of others

Ensure that children are not able to play with the machine and/or packaging materials. Never direct the jet of hot water and/or steam towards yourself or others.

Do not touch the steam wand with bare hands. Always use the handles or knobs provided.

Danger of burns

Avoid touching the steam wand and/or coffee/product dispensing spout.

Suitable location for operation and maintenance

The machine should be installed by the service provider in accordance with the safety regulations in force at the time of installation.

The machine may only be moved by the service provider.

Do not use the machine outdoors.

Avoid placing open flames and/or incandescent objects near the machine in order to avoid melting or other damage to the machine housing. Do not use in places where the temperature may drop to a level equal to and/or lower than 0°C. If the machine has been exposed to such conditions alert the service provider, who will carry out a safety check.

Cleaning

Before cleaning the machine, the power button must be switched to OFF (0) and the plug must be removed from the power socket. Wait for the machine to cool down. Never immerse the machine in water! It is strictly forbidden to tamper with the internal parts of the machine. Do not clean the machine using a jet of water. The appliance and its components must be cleaned and washed following a period of inactivity.

Storing the machine

If the machine is to remain inactive for a long time, turn it off and unplug it. Store it in a dry place, out of the reach of children. Keep it protected from dust and dirt.

Servicing / Maintenance

In case of failure, problems or a suspected fault resulting from a fall, immediately remove the plug from the power socket and alert the service provider or specialised technician.

Never attempt to operate a faulty machine. Only the service provider and/or technician may carry out servicing operations and repairs on the machine.

Fire safety precautions

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

3 KEY TO MACHINE COMPONENTS (FIG.01, PAGE 2)

i Note: the "key to components" includes all machine models; check which one matches your machine. Certain functions may not be available.

- Control panel
- Capsule loading tray
- Steam/hot water wand with Pannarello (only available in certain models)
- Dispensing spout (the dispensing spout may allow brewing one or two products, according to the model)
- Cup rest (small cups)
- Cup rest (large cups)
- Used capsule drawer and drip tray
- Service area access door (to be used by the Service provider only)
- Power cord

- Cup-warming surface (only in featured models)
- Power button
- Water tank
- Water tank cover

3.1 Control Panel description (Fig.02, page 2)

i Note: all possible commands are described here. Some commands may not be available in certain models.

To activate the commands relating to buttons 14 - 15 - 16 - 17 and 24, press and hold the relevant button for 1 second.

Button - Description
14 Rinse Cycle Button When this button is pressed for 1 second, the machine performs a rinse cycle of internal circuits.
15 Steam dispensing Button When this button is pressed for 1 second, the machine instantly dispenses steam.
16 Hot water dispensing Button When this button is pressed for 1 second, the machine instantly dispenses hot water.
17 MENU Button When this button is pressed for 1 second, the user menu is displayed.
18 LCD Display Displays the machine status and alarm signals, and guides the user through the steps required to operate the machine.
19 Long Coffee Button When this button is pressed the machine dispenses a coffee crema (dose programmed by the service provider).
20 Double espresso Button When this button is pressed the machine dispenses a double espresso.
21 Manual dispensing Button When this button is pressed the machine dispenses a quantity of beverage controlled manually by the user (dispensing must be stopped by the user by pressing the button again).
22 Espresso Button When this button is pressed the machine dispenses an espresso coffee (dose programmed by the service provider).
23 STOP Button When this button is pressed while the machine is dispensing, the flow of product/coffee or steam is stopped.
24 LANGUAGES Button By pressing this button for 1 second, messages can be displayed in the desired language. See section 4.3.

4 USING THE MACHINE

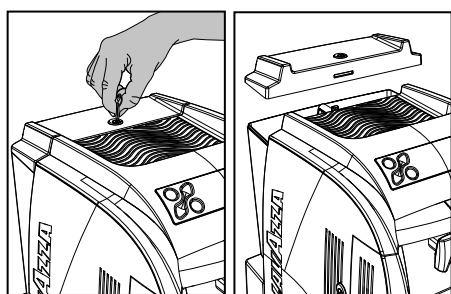
4.1 Filling the water tank

i Note: this operation only needs to be carried out for machines NOT connected to the water network.

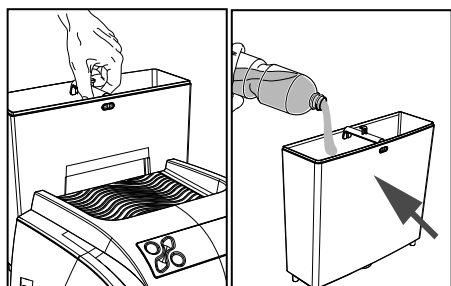
Before switching on the machine, the water tank should be filled with fresh drinking water.

! **Warning!** Before using the machine for the first time, wash the water tank carefully. The tank should be filled only with fresh drinking water, as hot water, carbonated water or other liquids will damage the machine.

Using the key supplied with the machine, open the tank cover and lift to remove it.



Remove the water tank from its seat using the appropriate handle.



Fill the water tank with fresh drinking water.

! **Warning!** When filling the tank, never exceed the limit indicated with an arrow.

After filling the water tank, replace it in its seat taking care to insert it correctly, so that the valve located at the base of the tank is open, allowing the machine to operate properly.

Replace the water tank cover. Close the cover using the key supplied with the machine.

The machine is now ready to be switched on and used to dispense the desired products.

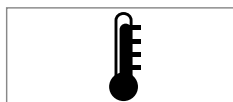
4.2 Switching on the machine

! **Warning!** Connection to the power supply should be carried out exclusively by the service provider!

Before switching on the machine, ensure that the plug is correctly inserted in the power socket.

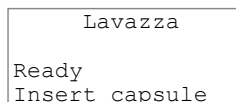
To switch on the machine, move the power button on the back of the machine to "I" (Fig.03, page 3).

The display shows:



At this point the machine is warming up.

When the machine reaches the right temperature for brewing the beverage, the display shows:



The machine is now ready to dispense coffee, hot water and/or steam.

4.3 Display language selection

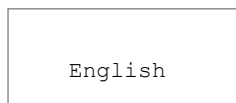
The machine is designed to display messages in a number of languages.

According to your type of machine, follow these instructions to change the language:

For machines WITHOUT the (24) button: please read section 7.1., which describes the procedure to change the language.

For machines with the (24) button: press button (24), for 1 second, to scroll through the languages supported by the appliance; release it when the desired language is shown.

For example:



At this point the display shows messages in the selected language.

i Note: the language can be selected at any time while the machine is in operation, except when hot water or steam is being dispensed.

4.4 Using cups, mugs and glasses

! **Warning!** Containers which protrude from the support grills may not be used.

The machine is designed to correctly dispense beverages into small cups and/or larger containers.

Cups and/or mugs should be correctly positioned under the dispensing spout.

i Note: if cups and/or mugs are not correctly positioned under the dispensing spout, the beverage may spill out of the container.

To use small cups, lower the upper cup rest (Fig.04, page 3).

To use large mugs and/or glasses, use the lower grill; gently lift the upper cup rest (Fig.05, page 3).

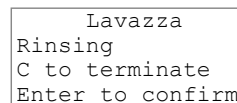
4.5 Rinsing of the internal circuits

The purpose of this function is to rinse the machine's internal circuits.

This process dispenses hot water via the dispensing spout (4), cleaning all components involved in dispensing in order to prepare the next beverage or coffee without the taste of whatever was dispensed previously.

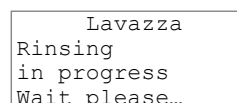
i Please read section 7.4., which describes the procedure to set the rinse cycle.

To perform the rinse cycle, press button (14) for 1 second. The display shows:



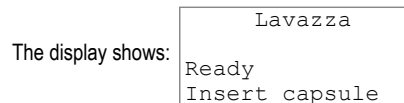
To NOT perform the rinse cycle, press (21).

To perform the rinse cycle, press (15). The display shows:



The machine automatically controls the amount of hot water dispensed via the dispensing spout.

Wait for the rinse cycle to end.



The machine is now ready for use, and the circuit has been rinsed.

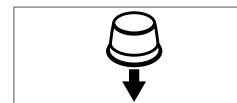
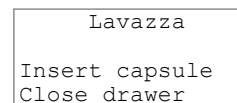
4.6 Loading capsules

! **Warning!** The desired products should be prepared exclusively using capsules supplied directly by the service provider.

! Capsules other than those supplied by the service provider, coffee beans, ground and/or freeze-dried coffee should not be used.

! Capsules should not be reused to prepare two or more products.

To insert the capsule, the loading tray must be opened by pulling it outwards as far as it will go (Fig.06, page 3). The display shows:



! **Warning!** Do not force the tray beyond its normal range of movement.

Pick up a single capsule and rest it in the seat in the tray (Fig.07, page 3).

Warning! The capsule must be positioned as shown in the illustration.

Guide the capsule to the inner seat (Fig.08, page 3).

i Note: the capsule must be inserted into the housing without the use of any tools; the capsule may only be removed before the beginning of the brewing cycle.

When the capsule is correctly positioned, close the tray (Fig.09, page 3).

The display shows:

```
Lavazza
Ready
Select product
```

Warning! If you encounter resistance when closing the tray, check the positioning of the capsule.

Warning! Do not insert fingers or any other object other than a Lavazza BLUE capsule into the tray.

The capsule is now inserted, and the user may select the desired beverage.

4.7 Brewing a single coffee/product

Before brewing the coffee/product, ensure that:

- 1 the machine is warmed up and ready for use (see section 4.2);
- 2 the capsule is correctly positioned;
- 3 a cup and/or mug suitable for the desired product is positioned under the dispensing spout.

Brewing espresso coffee (Fig.10, page 3)

Press the espresso coffee button and the machine automatically begins brewing the coffee; brewing terminates on reaching the level previously set by the service provider.

Brewing long coffee (Fig.11, page 3)

Press the coffee button, and the machine automatically begins brewing the coffee; brewing terminates automatically on reaching the level previously set by the service provider.

Manual brewing (Fig.12, page 3)

Press the manual brewing button, and the machine automatically brews the product; the flow of product should be stopped by pressing the button again.

i Note: failure to stop the brewing of coffee may cause it to spill out of the cup; in any event brewing will terminate on reaching the maximum amount set by the manufacturer.

After selection of the desired coffee, the machine performs the product prebrewing stage.

The display shows:

```
Lavazza
Prebrewing
Wait please...
```

i Note: coffee brewing can be stopped at any time by pressing any of the 3 coffee buttons available, or the STOP button (23) if available.

The display shows the brewing stage.



When brewing is complete, the display shows:

```
Lavazza
End brewing
Wait please...
```

The machine automatically disposes of the capsule into the coffee grounds drawer, and is now ready for another brewing cycle.

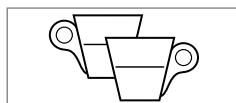
4.8 Brewing a double espresso

i Note: double espressos can only be brewed if the machine is equipped with a compatible dispensing spout and a double dose capsule is used.

Position two cups under the dispensing spout.



Load a double dose capsule as described in section 4.5. Press the double espresso button (20) and the machine automatically begins brewing the two coffees; brewing terminates automatically on reaching the level previously set by the service provider. The display shows the brewing stage.



When brewing is complete, the display shows:

```
Lavazza
End brewing
Wait please...
```

The machine automatically disposes of the capsule into the coffee grounds drawer, and is now ready for another brewing cycle.

4.9 Emptying the coffee grounds drawer

i Note: This operation must be performed with the machine switched on.

The machine will indicate when the coffee grounds drawer has reached its maximum capacity for holding capsules.

The first warning alerts the user that the coffee grounds drawer must be emptied, but the machine can still be used to brew coffee; the display shows:

```
Lavazza
Empty grounds
Ready
Insert capsule
```

If the drawer is not emptied after several brewing cycles, the machine will stop; in this case, the display shows:

```
Lavazza
Empty grounds
```

To continue to brew coffee, the coffee grounds drawer must be emptied of used capsules (Fig.13-14-15-16-17, page 3).

When the coffee grounds drawer is removed and emptied, the display shows:

```
Lavazza
Emptying
cof.groun.drawer
Wait please...
```

i Note: if the coffee grounds drawer is inserted at this point, the machine will not allow coffee to be brewed.

i Note: the coffee grounds drawer will also contain liquid residues as a result of dripping after coffee or other beverages have been brewed; liquids and capsules must be disposed of separately, as appropriate. (Fig.15, page 3).

Warning! Before reinserting the coffee grounds drawer into the machine, ensure that the capsule drawer is correctly positioned and that the grill is properly arranged.

Only when the display shows:

```
Lavazza
Insert
cof.groun.drawer
```

may the coffee grounds drawer be inserted into the machine.

After emptying, insert the coffee grounds drawer; the display shows:

```
Lavazza
Ready
Insert capsule
```

The machine is now ready to brew coffee.

Warning! The capsules supplied for use with the machine are single use, and must be used only for a single brewing cycle. The same capsule may not be reused to brew other products.

4.10 Dispensing hot water

i Note: this function is only available in machines fitted with a steam wand (3) with Pannarello.

Warning! Danger of scalding! At the beginning, short spurts of hot water and/or steam may come out. The steam wand may reach high temperatures: never touch it with bare hands.

i Note: If there is a capsule in the capsule loading tray in the coffee brewing position, it is not possible to dispense hot water.

The machine allows quick and easy preparation of a wide range of products (tea, soup, coffee, decaffeinated coffee, etc...).

Before dispensing hot water, ensure that:

- 1 the machine is warmed up and ready for use (see section 4.2);
- 2 the steam/hot water wand is directly above the grill for large mugs.

Place a container beneath the steam/hot water wand.



Press the hot water dispensing button (16) for 1 second; after a few moments hot water will be dispensed from the steam wand. The display shows:

Lavazza
Hot water
Press a key
to end

Press button (16) again, or any other button, to stop the flow of water.

After this operation, clean the steam wand with a wet cloth if necessary.

4.11 Dispensing steam

i Note: this function is only available in machines fitted with a steam wand (3) with Pannarello.

i Steam may be used to froth milk for a cappuccino, as well as to reheat other beverages.

! Danger of scalding! At the beginning, short spurts of hot water may come out. The steam wand may reach high temperatures: never touch it with bare hands. Screw the steam wand (3) in its seat.

i Note: if there is a capsule in the capsule loading tray in the coffee brewing position, it is not possible to dispense steam.

Before dispensing steam, ensure that:

- 1 the Pannarello is assembled.
- 2 the machine is warmed up and ready for use (see section 4.2);
- 3 the steam wand is directly above the grill for large mugs.

Place a container beneath the steam/hot water wand.



Press the steam dispensing button (15) for 1 second so as to let the remaining water come out of the steam wand. After a short period, only steam will be dispensed.

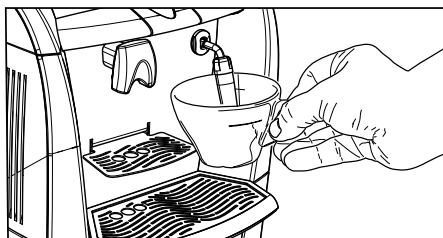
The display shows:

Lavazza
Steam
Press a key
to end

Press button (15) again, or any other button, to stop the flow of steam.

Remove the container with the residual water from the steam wand.

Place a mug containing the beverage under the steam wand; press the steam dispensing button for one second.



i When preparing a cappuccino, use cold milk for best results.

Slowly rotate the mug in an upward movement to form heating and formation of foam.

After using the steam for the desired time, press button (15) to stop the flow of steam.

After this operation, clean the steam wand with a wet cloth.

5 USING THE MACHINE WITH CAPSULE CREDITS

i Note: this option can only be enabled or disabled by the service provider.

The machine is designed to control brewing by means of a credit system. The number of beverages brewed is limited to the number of capsules supplied by the service provider.

When no credits, and therefore capsules, remain, no more products can be brewed using capsules.

The number of remaining credits can be viewed each time the capsule loading tray is opened; when this happens, the display shows, for example:

Lavazza
Credits 250
Insert capsule
Close drawer

i Note: The brewing of hot water and steam is not subject to credit, and is always available, provided there is water in the tank.

Each service provider decides independently on how to manage granting of credits and recharging to allow the machine to be used.

6 CLEANING THE MACHINE

In order to brew the greatest number of beverages and guarantee optimal operation of the machine, the instructions contained in this manual must be adhered to.

! Warning. Before undertaking any maintenance and/or cleaning operation, turn off the machine, unplug it and wait for it to cool down.

i Non-removable components and the machine itself must be cleaned, when not otherwise specified, using only cold or lukewarm water, with a non-abrasive sponge and a damp cloth.

- Cleaning can only be carried out when the machine is cold and disconnected from the electric network.
- Use a soft, dampened cloth to clean the machine.
- Do not use direct jets of water.
- Do not immerse the machine in water or place any of its parts in a dishwasher.
- Do not use sharp objects or harsh chemical products (solvents) for cleaning.
- Do not dry the machine and/or its components using a microwave and/or standard oven.
- All parts requiring cleaning are easily accessible, so no tools are needed.
- Periodic maintenance and cleaning will keep the machine in good working order for a longer time and ensure compliance with basic hygienic standards.

! Important. Carry out maintenance operations on the machine in accordance with the schedule indicated in section 6.1 of this manual in the scheduled maintenance table.

6.1 Cleaning intervals

For improved efficiency, it is advisable to carry out the cleaning and maintenance operations indicated in the following table.

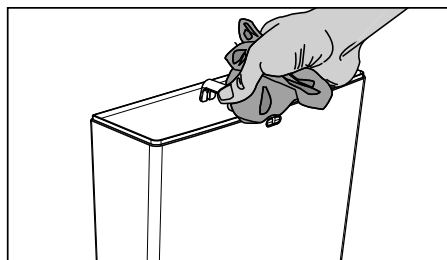
Operation to be carried out	When an alert is shown	When the water tank is filled, or every week	As required
Emptying and cleaning the coffee grounds drawer.	Yes	Yes	-
Cleaning the capsule loading tray.	-	Yes	-
Cleaning the water tank.	-	Yes	-
Steam/hot water wand	-	Yes	-
Rinse cycle	-	-	Yes

! Warning. The machine and its components must in any case be cleaned every week.

i The appliance and its components must be cleaned and washed following a period of inactivity.

6.2 Cleaning the water tank

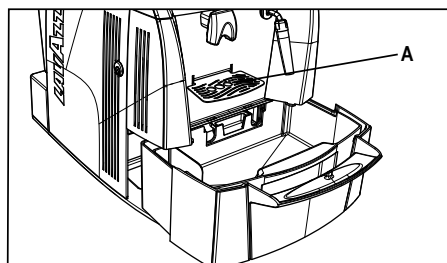
The water tank should be cleaned every time it is filled.



6.3 Cleaning the coffee grounds drawer

The coffee grounds drawer must be emptied and cleaned whenever indicated by the machine. To carry out this operation, consult section 4.8.

In any event, whenever maintenance of the machine is carried out, it is a good idea to remove and clean the coffee grounds drawer.



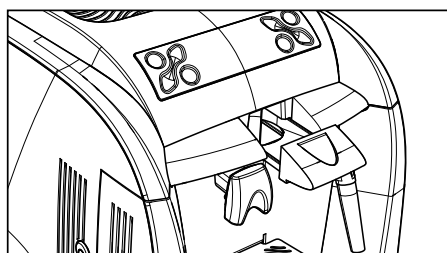
At this time, it is also advisable to clean the grill for cups and large mugs.

Check that the cup rest (A) can be lifted freely, without resistance.

6.4 Cleaning the capsule loading tray

Check the state of the capsule loading tray, and if necessary clean it with a dampened cloth.

Warning. Do not use detergents to clean the tray, as residues could be difficult to remove.



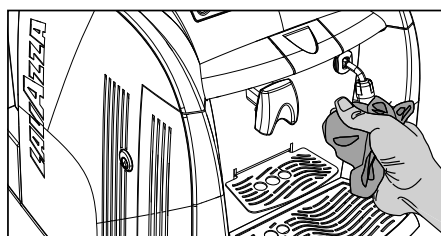
Check that the tray slides without resistance.

6.5 Rinsing of the internal circuits

The internal circuits should be rinsed at least once daily.

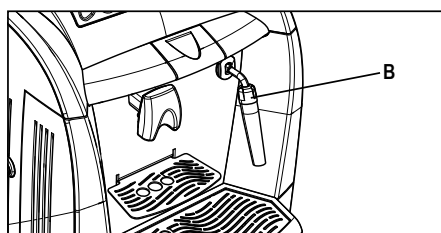
In order to perform this operation, consult section 4.5.

6.6 Cleaning the steam/hot water wand



Check the state of the steam wand (3) and clean it with a damp cloth.

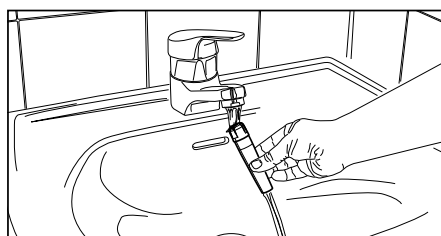
For more thorough cleaning of the steam wand, remove the extremity.



To remove the extremity of the steam wand, loosen the upper nut (B) without removing it.



To remove the extremity of the steam wand, pull it downwards rotating slightly.



Wash the extremity with lukewarm water. Make sure no dirt is left inside.

7 USER MENU

To activate this function, press button (17) on the keypad.

This menu allows the user to perform the following operations:

- 1 Descalc the machine (when requested)
- 2 Activate/Deactivate Standby (to activate energy saving)
- 3 Activate/Deactivate the cup-warming surface (in models which support this function) located at the top of the machine (to keep cups constantly warm)
- 4 Brew unit washing (when requested)

When button (17) is pressed, the other buttons take on a different function:

15 ENTER/Confirm Button

Pressing this button selects the function or confirms the command.

19 Page UP Button

Pressing this button changes the function or parameter.

21 Button C/Exit

Pressing this button exits the function.

22 Page DOWN Button

Pressing this button changes the function or parameter.

7.1 Display language selection

In all the machines, the message display language can be changed from the special menu.

Lavazza
Ready
Insert capsule

On the main page, press button (17) to enter programming mode. The first displayed menu concerns language selection.

The display shows the current language, for example:

1.
Language English

To change the language, press (15). The display shows:

1.
Language English ^

At this point, it is possible to select the language.

Press button (22) to display the available languages, for example:

1.
Lingua Italiano ^

Press button (15) to confirm.

Exit as described in section 7.7.

7.2 Cup-warming surface (only models equipped with it)

The user can decide (in models where this function is available) to activate the cup-warming surface located at the top of the machine.

This allows cups to be warmed for full enjoyment of the coffee.

Important. Do not warm cups made of plastic. Do not touch the cup-warming surface: danger of scalding.

Lavazza
Ready
Insert capsule

On the main page, press button (17) to enter programming mode.

Press button (19) until you see the following page:

2.
Cup warming

To activate the cup-warming surface, press button (15) to enter the activation page.

2.1
Activate? No
^

In this case the cup-warming surface is deactivated.

Press button (19) to view the options.

2.1
Activate? Yes
^

Press button (15) to confirm and then button (21).

Exit as described in section 7.7.

7.3 Brew unit washing



Washing of the brew unit by the user may only be performed as described in this section.

This cycle allows the cleaning of all parts involved in the brewing of coffee.

Lavazza
Ready
Insert capsule

On the main page, press button (17) to enter programming mode.

Press button (19) until you see the following page:

3.
Brew unit wash

To activate the wash cycle, press button (15) to enter the activation page.

3.1
Brew unit wash No
^

In this case washing will NOT be performed.

Press button (19) to view the option

3.1
Brew unit wash Yes
^

Press button (15) to confirm.

The machine washes the brew unit by dispensing water via the dispensing spout.

When the wash cycle is complete, exit as described in section 7.7.

7.4 Rinsing

This menu allows programming the rinse cycle described in section 4.5.

The rinse cycle may be automatically started at different times according to the settings.

Lavazza
Ready
Insert capsule

On the main page, press button (17) to enter programming mode.

Press button (19) until you see the following page:

4.
Rinsing

To access rinse setting, press button (15).

In the following page you can set some automatic rinse programs which will be carried out in specific occasions.

4.1
At the start?

From this page you can set the automatic rinse cycle each time the machine is switched on.

i The rinse cycle is performed at every machine start-up only if the temperature of the boiler is lower than 50°C; the cycle starts once the warm-up phase has ended.

To activate the programming, press button (15) to enter the page.

4.1.1
Activate? No
^

In this case the programming is deactivated. Press button (19) to view the option:

4.1.1
Activate? Yes
^

Press button (15) to confirm. The machine will carry out a rinse cycle each time the machine is switched on.

Press button (19) to view the option:

4.2
Each 24 hrs.

From this page you can set the automatic rinse cycle every 24 hours starting from option activation. In this case after 24 hours, the display shows:

Lavazza
Rinsing
C to terminate
Enter to confirm

To activate the programming, press button (15) to enter the page.

4.2.1
Activate? No
^

In this case the programming is deactivated.

Press button (19) to view the option:

4.2.1
Activate? Yes
^

Press button (15) to confirm. The machine will carry out a washing of the unit every 24 hours.

i The rinse cycle described above may be carried out only if the machine is switched on. In case the interval has expired and the machine is switched on but in Stand-by mode, the rinse cycle will be carried out when the machine is switched on again.

i Both programming modes may be activated at the same time.

7.5 Descaling the machine

Limescale forms as the appliance is used; when the machine requires a descaling cycle, the display shows:

Lavazza
Ready
Descaling

In this case the machine can still be used normally to brew coffee; a descaling cycle should be performed.

i Descaling of the machine should be performed as soon as possible in order to guarantee correct functioning of the machine and significant energy savings.



Warning. To avoid damaging the machine, do not under any circumstances use wine vinegar!



Warning. If a filter for limescale reduction has been installed, remove it from the water tank before introducing the descaling solution.

The purpose of descaling is to eliminate all accumulated limescale from the surfaces and holes of the water circuit, guaranteeing perfect functioning of the valves, warm-up commands and other important components.



Important. Given the complexity of the machine's water circuit, the descaling cycle described below does not affect all ducts. Components such as the brew unit and the plastic pin/valve connecting to it are excluded.

The descaling operation should be performed regularly, every 3 to 4 months. In areas with very high water hardness, more frequent descaling is advisable.

Press button (17) to access the main menu. Press button (19) until you see the following page:

5.
Descaling

Press button (15) to access the descaling function. The display shows:

5.1
Do it now

Press button (15) again; the display shows:

5.1
Do it now No
^

Press button (19). The display shows:

5.1
Do it now Yes
^

Press button (15) to begin the descaling cycle or button (21) to exit.

i **Note: it is advisable never to interrupt the descaling cycle.**

The descaling solution is dispensed into the coffee grounds drawer.
The display shows:

```
Descaling
Empty
cof.groun.drawer
```

Empty the coffee grounds drawer of used capsules and any liquids.

During emptying, the display shows:

```
Descaling
Empty grounds
Wait please...
```

Only when the display shows:

```
Descaling
Insert
cof.groun.drawer
```

can the empty drawer be reinserted.

The machine heats the boiler to the correct temperature for proper execution of the descaling cycle; the display shows:

```
Descaling
Cooling
Wait please...
```

If the machine has just been turned on, the boiler is preheated. If the machine is hot, an automatic cooling cycle is performed, dispensing water into the coffee grounds drawer.

```
Descaling
Heating
Wait please...
```

When the machine reaches the right temperature, the display shows:

```
Descaling          and          Descaling
Remove             Orient
grill              spout on tray
                   Press Enter
```

Remove the grill (Fig.13, page 3), direct the steam wand towards the drip tray and press button (15). Mix the descaling solution with water as specified on the package of the descaling product.

```
Descaling
in progress
Insert descal.
Enter to start
```

! **Warning. A non-toxic and/or non-harmful descaling solution for coffee machines should be used.**

i **Note: to descale the machine, it is advisable to use a maximum of 1 litre of the prepared solution.**

Pour the descaling solution into the tank and position the tank in the machine.

Press button (15) to start the descaling cycle; the machine will start the automatic descaling cycle.

```
Descaling
in progress
Wait please...
```

When the machine has used up the descaling solution in the water tank, the following message appears.

```
Descaling
in progress
Fill
water tank
```

Remove the tank, wash it carefully and fill it with at least 1.5 litres of fresh drinking water.

Replace the tank in the machine.

```
Descaling
in progress
Rinsing
Enter to start
```

Press button (15) to start the rinse cycle for the internal circuits; the machine will start the automatic rinse cycle. The display shows:

```
Descaling
in progress
Empty
cof.groun.drawer
```

Empty the coffee grounds drawer of any liquids.

During emptying, the display shows:

```
Descaling
in progress
Empty grounds
Wait please...
```

Only when the display shows:

```
Descaling
in progress
Insert
cof.groun.drawer
```

can the empty drawer be reinserted.

When the coffee grounds drawer is inserted, the machine will start the automatic rinse cycle.

```
Descaling
in progress
Rinsing
Wait please...
```

When this message appears, the machine has completed the automatic circuit rinse cycle.

```
Descaling
executed
Press Enter
to end
```

Press button (15) to exit the service menu.

After warm-up, the display shows:

```
Lavazza
Empty grounds
```

Empty the coffee grounds drawer of the rinse water in order to return the machine to normal working order.

i **Note: the descaling counters reset automatically.**

7.5.1 Power failure during descaling

In the event of a power failure during the descaling process, consult section 7.5.2

7.5.2 Interruption of descaling process

The descaling process may be interrupted. To interrupt the descaling process, turn the machine off and on again using the power button (11).

i **Note: it is advisable never to interrupt the descaling cycle.**

When the machine is turned on again, the display shows:

```
Descaling
in progress
abort?
No
```

- 1 If the descaling cycle is continued by selecting "NO", consult section 7.5 to complete the descaling cycle (**recommended option**);
- 2 If the descaling cycle is interrupted by selecting "YES", proceed as follows:

The display shows:

```
Descaling
in progress
Rinsing
Enter to start
```

! **Remove the tank, wash it carefully and fill it with fresh drinking water.**

Press button (15) to start the rinse cycle for the internal circuits; the machine will start the automatic rinse cycle. The display shows:

```
Descaling
Empty
cof.groun.drawer
```

Empty the coffee grounds drawer of any liquids.

During emptying, the display shows:

```
Descaling
Empty grounds
Wait please...
```

Only when the display shows:

```
Descaling
Insert
cof.groun.drawer
```

can the empty drawer be reinserted.

When the coffee grounds drawer is inserted, the machine will start the automatic rinse cycle.

```
Descaling
Rinsing
Wait please...
```

When this message appears, the machine has completed the automatic circuit rinse cycle.

```
Descaling
executed
Press Enter
to end
```

Press button (15) to exit the service menu.

After warm-up, the display shows:

```
Lavazza
Empty grounds
```

Empty the coffee grounds drawer of the rinse water in order to return the machine to normal working order.

i **Note: the descaling counters are not reset if the descaling cycle is interrupted; the rinse cycle will eliminate all descaling solution from the circuit.**

7.6 Standby

This function can be activated by the user, after a programmable period following the last product dispensed.

This enables energy saving in periods in which the machine is not used.

```
Lavazza
Ready
Insert capsule
```

On the main page, press button (17) to enter programming mode.

Press button (19) until you see the following page:

```
6.
Stand-by
```

To activate standby, press button (15) to enter the activation page.

```
6.1
Activate?
No
^
```

In this case standby is deactivated.

Press button (19) to view the option:

```
6.1
Activate?
Yes
^
```

Press button (15) to confirm.

You can now decide after how long the machine goes into standby mode.

Press button (19) until you see the following page:

```
6.2
Stand-by delay
60
```

This page allows you to change the standby activation period.

To change the length of the period, press button (15).

```
6.2
Stand-by delay
060
^
```

i Important note: the time displayed is expressed in minutes.

Press button (19 or 22) to change the first number; press button (15) to save it.

Press button (19 or 22) to change the second number; press button (15) to save it.

Press button (19 or 22) to change the third number; press button (15) to save it; the value entered is now saved.

Press button (21) to exit this function.

Exit as described in section 7.7.

7.7 Exit

To exit the service menu, press button (19) until the page appears.

```
7.
Exit
```

At this point, press button (15).


The machine automatically returns to the main page.

```
Lavazza
Ready
Insert capsule
```

i To return to normal working mode, the machine may perform some automatic steps (warm-up, washing, etc.).

8 MACHINE WARNINGS

This chapter describes all the warning messages which the machine provides to the user, and the actions which can and/or must be performed by the user.

Display	Meaning	Action
Lavazza Self test Wait please...	The machine is checking the components.	Wait for the check to conclude automatically.
	The machine is warming up.	Wait for this step to conclude automatically.
Lavazza Rinsing Wait please...	The machine is performing the circuit rinse cycle with fresh water.	Wait for the rinse cycle to end automatically.
Lavazza Ready Insert capsule	The machine is now ready to brew coffee.	You can brew a coffee/beverage.
Lavazza Insert capsule Close drawer	The capsule loading tray has been opened.	Place a capsule in the tray and close it. Close the tray without inserting a capsule.
Lavazza Ready Select product	The tray has been closed with a capsule inside.	Brew the product.
Lavazza Hot water Press a key to end	The machine is dispensing hot water.	Stop the flow manually by pressing the hot water button.
Lavazza Steam Press a key to end	The machine is dispensing steam.	Stop the flow manually by pressing the steam button.
Lavazza Prebrewing Wait please...	The machine is performing the prebrewing cycle and stops brewing the product.	Wait for the product brewing to automatically start again.
Lavazza Espresso Wait please...	The machine has started the product brewing cycle.	Wait until the machine automatically finishes brewing. Terminate manually by pressing any button.
Lavazza End brewing Wait please...	The product has been successfully brewed and the machine is being returned to the ideal conditions for the next product to be brewed.	
Lavazza Insert cof.groun.drawer	The coffee grounds drawer has been removed from its seat.	Insert the coffee grounds drawer.
Lavazza Fill with water Ready Insert capsule	Indicates the need to fill the water tank, though further products can still be brewed.	Fill the machine's water tank.
Lavazza Fill with water	The water tank is empty.	Fill the machine's water tank.
Lavazza Close door	The front service door is open.	Make sure that the door is closed. If the door is closed, request assistance from the Service Provider.
Lavazza Out of service XX Call Service	There is a machine malfunction.	Refer to the notes given aside
Lavazza Ready Descaling	The machine warns of the need to carry out a descaling cycle but still allows beverages to be dispensed.	See Chap. 7.5
Lavazza Ready Low credit	The machine is alerting the user that credits for brewing of products have almost run out.	Request assistance from the service provider and acquire new capsules.
Lavazza Empty grounds Ready Insert capsule	Indicates the need the empty the coffee grounds drawer, though further products can still be brewed.	With the machine stopped and switched on, remove the coffee grounds drawer and empty it of used capsules.
Lavazza Empty grounds	The coffee grounds drawer must be emptied. Further products may not be brewed.	With the machine stopped and switched on, remove the coffee grounds drawer and empty it of used capsules.

Display	Meaning	Action
Lavazza Emptying cof.groun.drawer Wait please...	The coffee grounds drawer has been removed following a warning from the machine.	Empty the coffee grounds drawer. Do not insert the drawer while this message shows.
Lavazza Brewing interrupted Wait please...	The machine has interrupted the brewing cycle.	An alarm signal has been triggered, terminating the brewing cycle. If necessary, contact the service provider.
Lavazza Stand-By Press a key to start	The machine is in energy saving mode.	Press any button or open the capsule loading tray to activate the machine.
Lavazza Loading Water Wait please...	The machine is priming the water circuit.	Wait for this step to be successfully completed by the machine.
Lavazza Ready Filter replac.	The descaling filter must be replaced.	Request assistance from the service provider.
Lavazza Rinsing C to terminate Enter to confirm	Appears automatically when programming the brew unit washing every 24 hours.	Via the keypad start or disable the rinse cycle (see section 4.5)
Lavazza Water network interrupted	Only for machines with Water Network. The water supply network has been cut off.	Request assistance from the service provider.
Lavazza Empty and fill water tank Press Enter	Only for machines with Water Network. The machine is able to function using the tank positioned at the rear.	Request assistance from the service provider. Fill the tank as described in section 4.1 and use the machine. Press button (15).

Problems	Causes	Solutions
The machine does not switch on.	The machine is not connected to the electric network	Contact the Service Provider.
	The main power button has not been pressed	Turn on the machine via the main power button.
The machine does not work	No message on the display	Contact the Service Provider
	If Out of Service message 11 appears on the display	Check if the previously inserted capsule is in the capsule loading tray. If so, replace the capsule with another one, then turn the machine off and back on again. If the problem persists, contact the Service provider.
	If Out of Service message 2x (e.g. 21) appears on the display	Check that the water tank is full and correctly inserted into its seat, then turn the machine off and back on again. If the problem persists, contact the Service provider.
	If Out of Service message 3x, 5x, 6x, 7x (e.g. 55) appears on the display	Contact the service provider.
	If Out of Service message 8x or 9x appears on the display	Turn the appliance off and back on again once only. If the problem persists, contact the service provider.

9 HANDLING AND STORAGE



All the operations described in chapter 9 must be performed exclusively by the service provider or specialised technician, who shall organise all operating sequences and employ suitable means to ensure strict compliance with safety regulations in force.

9.1 Handling

During handling and transportation, the machine should be kept in a vertical position, in accordance with the instructions printed on the packaging.
Care should be taken during lifting and positioning.
Do not shake the machine.



During lifting and handling of the load, ensure that the surrounding area is free of people, and in difficult conditions assign suitable personnel to monitor all movements.

9.2 Storage

The machine should be stored in accordance with the following conditions:

- minimum temperature: above 4°C.
- maximum temperature: below 40°C.
- maximum humidity: below 95%

The machine is packed in cardboard and expanded polystyrene packaging.



Warning. Due to the total weight of the packaged product, machines may not be stacked higher than three units. The machine should be stored in its original packaging, in a place free from humidity and dust.

10 INSTALLATION



All the operations described in chapter 10 must be performed exclusively by the service provider or specialised technician, who shall organise all operating sequences and employ suitable means to ensure strict compliance with safety regulations in force.

10.1 Safety regulations

- Read the entire instruction manual carefully.
- Connection to the power supply should be made in compliance with the safety regulations in force in the country where the machine is to be used.
- Connection to the drinking water network (for water network machines) should be made in compliance with the safety regulations in force in the country where the machine is to be used.
- The socket to which the machine is connected must be:
 - compatible with the type of plug installed on the machine;
 - suitably sized to comply with the data on the plate attached to the bottom of the appliance.
 - connected to an efficient earthing system.
- The power cord must not:
 - come into contact with any type of liquid: danger of electric shocks and/or fire;
 - be crushed and/or come into contact with sharp surfaces;
 - be used to move the machine;

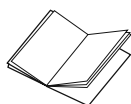
- be used if damaged;
- be handled with damp or wet hands;
- be wound in a coil when the machine is in use.
- be tampered with.
- It is forbidden to:
 - Install the machine other than as described in Chapter 10, or outdoors.
 - Install the machine in a location where water jets may be used.
 - Disable the security measures installed by the manufacturer.
 - Use the machine in proximity to flammable and/or explosive materials.
 - Leave plastic bags, polystyrene, nails, etc within the reach of children, as they are potential hazards.
 - Allow children to play near the machine.
 - Use replacement parts other than those recommended by the manufacturer.
 - Make any technical modifications to the machine.
 - Immerse the machine in any kind of liquid.
 - Wash the machine using a jet of water.
 - Use the machine in any manner other than as described in this manual.
 - Install the machine on top of other appliances.
 - Use the machine in explosive or harsh environments, or with high concentrations of dust or oily substances suspended in the air;
 - Use the machine in an environment where there is a risk of fire;
 - Use the machine to dispense products other than those it is designed for.
- Before cleaning the machine, ensure the plug is disconnected from the power socket; do not wash it with fuel and/or solvents of any kind.
- Do not place the machine near heating equipment (such as stoves or radiators).
- In case of fire, use carbon dioxide (CO₂) extinguishers. Do not use water or dry powder extinguishers.

10.2 Stop functions

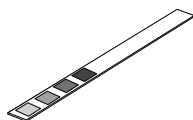
The machine is stopped using the power button.

10.3 List of accessories supplied

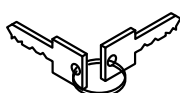
Manual: Instructions for using the machine.



Water hardness test: quick test to determine the hardness of the water used to prepare beverages; this test is of fundamental importance, in order to set the hardness of the water used by the machine.



Key for the water tank and the access door to the service compartment: this prevents access to the water tank and brew unit by unauthorised personnel.



Water network pipe (only for certain models with water network): establishes the connection between the machine and the drinking water network (see section 10.7).



10.4 Assembly-Siting

! The machine must not be installed outdoors or in environments in which jets of water or steam are used.

! The presence of magnetic fields or proximity to electrical machines which generate disturbances could cause the electronic controls of the machine to malfunction.

! Important.
At temperatures close to 0°C, internal parts containing water are at risk of freezing. Do not use the machine under these conditions.

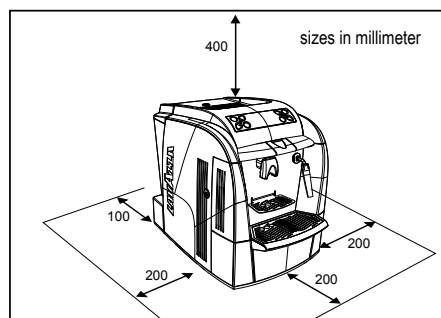
To ensure correct and efficient performance of the appliance, comply with the following recommendations:

- maximum humidity: 90%.
- the site should be suitably prepared for the installation of the machine;
- the surface on which the machine is installed should be level, solid and stable, with a gradient no greater than 2°;
- the location should be adequately lit, ventilated and clean, and the power socket should be easily accessible.

! Access to the machine and the plug should be kept clear at all times, in order to allow users to easily reach them and to leave the area immediately if required.

The following illustration shows the required access distances:

- to the keypad on the front of the appliance
- to the service units in the event of malfunction.



After placing the packing container near the installation site, proceed as follows:

- ensure that the container has not been tampered with during transport and that the original packaging is intact and closed;
- open the container;
- check the condition and model of the machine;
- check the contents of the accessories bag enclosed with the machine (see "10.3 List of accessories supplied");

- remove the machine from its original packaging;
- remove any remaining packaging from the machine;
- lift the machine and place it in the designated area.

10.5 Disposal of packaging

After the packing container is opened, it is recommended that the packaging materials are separated according to type and disposed of in accordance with the regulations in force in the country of use.

i We recommend keeping the container for future transfers or transportation.

10.6 Electrical connection

! This operation should only be performed by specialist technical personnel or by the service provider.

The machine is designed to work with single-phase voltage matching the rating on the identification plate (1.4 Machine identification).

Before plugging in the machine, make sure that the power button is switched to "0".

The Service Provider makes and is responsible for the electrical connection of the machine.

The machine should be connected to the mains using the plug installed on the power cord, in accordance with:

- Laws and Regulations in force in the place and at the time of installation;
- The information shown on the technical specifications plate on the side of the machine.

! Warning: the electric socket which the appliance is connected to must be easily accessible by the user, in order to allow it to be easily disconnected from the mains when necessary.

! It is forbidden to:

- Use extensions of any kind.
- Replace the original plug.
- Use adaptors.

10.7 Water connection (only for models with water network)

i This connection is only required for machines fitted with a water network connector.

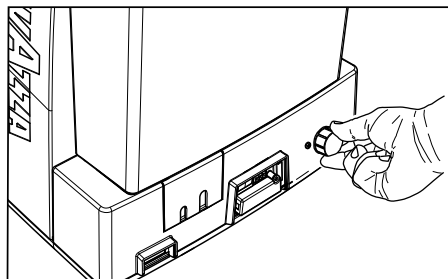
! This operation should only be performed by specialist technical personnel or by the service provider.

The machine is designed for use with the drinking water network.

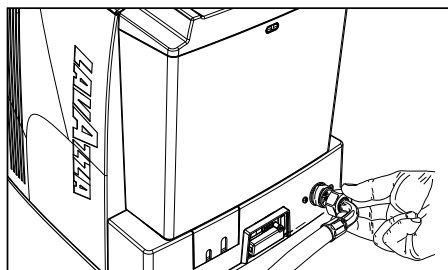
! Before connecting the supply pipe to the water network, allow the water to run until it is clear.

! The distance between the supply for the electrical connection and the water connection should respect the regulations in force at the time of installation.

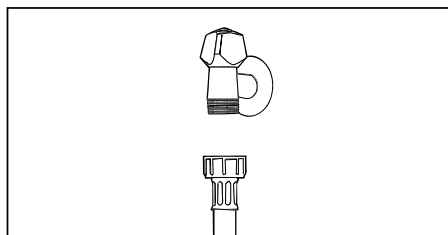
1. Remove the protective cap of the water inlet.



2. Connect the supply pipe to the machine, screwing it onto the water inlet located at the rear of the appliance in the upper right-hand corner (see illustration).



3. Screw the supply pipe to a cold water tap with a 3/4 gas threaded spout (see illustration).



4. Ensure that the pipe is free of kinks and twists.



The water pressure of the tap should be within the limits shown in the Technical specifications table. If the length of the supply pipe is insufficient, contact a specialised retailer or an authorised technician.

Never use used or old supply pipes; use only those supplied with the machine.

10.8 Setting the water hardness

This function allows the hardness of the water used to be set, enabling the machine to indicate the appropriate timings for the descaling cycle.



Warning. To set the water hardness, carefully read the contents of Chapter 11.

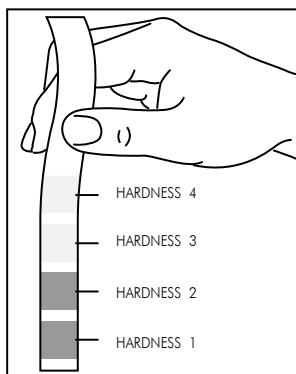
The hardness of tap water varies from region to region.

For this reason, the appliance can be set according to the hardness of the water in the region where it is to be used, expressed on a scale of 0 to 4.

By default, the appliance is set to a standard value (hardness 3).

The water hardness setting should be adjusted according to the limescale content and hardness of the water, measured using the strip supplied with the machine.

Briefly immerse the strip (for 1 second) in the water, and shake gently. After one minute the test results can be read on the strip.



HARDNESS 4 (hard)
HARDNESS 3 (medium)
HARDNESS 2 (soft)
HARDNESS 1 (very soft)
HARDNESS 0 (descaling checks disabled)

After performing the test, enter the appropriate value into the machine.

10.9 Descaling filter (BRITA)

To brew a perfect coffee, water is an essential ingredient, no less important than the correct roast level of the coffee. It should always be clear and fresh.

Thanks to its revolutionary technology, the descaling filter purifies tap water, eliminating all harmful substances without removing important minerals.



The descaling filter should be replaced whenever indicated by the machine.



Before descaling, the descaling filter should be removed from the water tank.

For correct installation of the descaling filter, please follow the indications on the packaging of the filter.

The filter should then be washed.

Access the service menu as described in section 11.1 and view the filter washing menu.

2.6
Filter cleaning

Using the appropriate controls, select "Yes" to wash the filter.

2.6
Filter cleaning
Yes
^



Note: the wash cycle cannot and should not be interrupted.

The display shows:

Filter cleaning
Empty
cof.groun.drawer

Empty the coffee grounds drawer of any liquids. When removing the drawer, the display shows:

Filter cleaning
in progress
Insert
cof.groun.drawer



WARNING: reinsert the coffee grounds drawer only after emptying it of any liquids.

When the coffee grounds drawer is inserted, the machine will start dispensing water into the drawer in order to wash the filter. The display shows:

Filter cleaning
in progress
Wait please...

The machine dispenses a preset amount of water for appropriate washing of the new descaling filter. When the machine has finished washing the filter, the display shows:

Filter cleaning
Empty
cof.groun.drawer

Empty the coffee grounds drawer of any liquids. When removing the drawer, the display shows:

Filter cleaning
in progress
Insert
cof.groun.drawer

When the coffee grounds drawer is inserted, the machine will start up automatically. When warm-up and rinse cycle are complete, the display shows:

Lavazza
Ready
Insert capsule

The machine is now ready to be used.



Note: the machine should be set to the water hardness level immediately below the result of the test; if three squares change colour, set the machine to water hardness 2.

11 MACHINE PROGRAMMING



All the operations described in chapter 11 must be performed exclusively by the service provider or specialised technician, who shall organise all operating sequences and employ suitable means to ensure strict compliance with safety regulations in force.

The specialist technician or the service provider can change some of the machine operating parameters to suit the needs of the users.

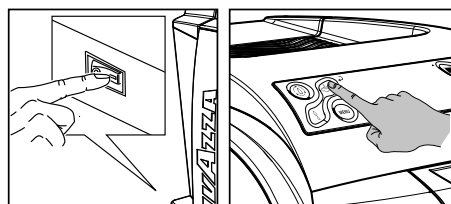
Two menus may be used:

- 1 The programming menu;
- 2 The service menu;

11.1 Programming menu and Service menu

To access the programming menu and the service menu, proceed as follows:

- 1 Turn off the machine using the power button,
- 2 Turn on the machine using the power button; **while the hourglass shows up, press and hold the steam button until the menu appears.**



Sections 11.3 and 11.4 list all the functions available in this menu.



These menus should be **PASSWORD-protected**.



The **PASSWORD** chosen (default 0000) should be changed during the 1st use to prevent unauthorised access. It can be changed using either the service menu or the programming menu.

Using the appropriate commands, select:

1 Programming Menu	Access to the programming menu (the password is requested).
2. Service menu	Access to the service menu (the password is requested).
3. Exit	Exits the machine programming menu.

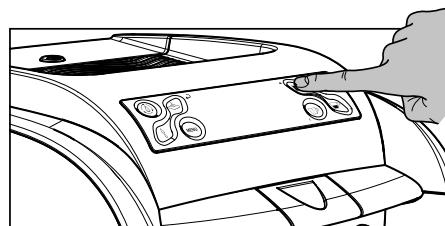
11.2 Programming commands

When the programming and service menus are accessed, the buttons on the keypad take on new functions.

"page up/change" button

This button allows you to:

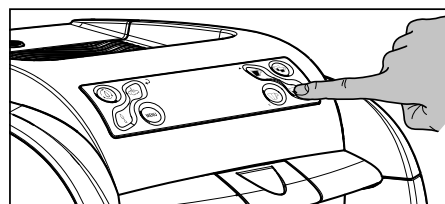
- 1 browse the pages within a menu;
- 2 change the parameters when they are made editable using the "ENTER" button.



"page down/change" button

This button allows you to:

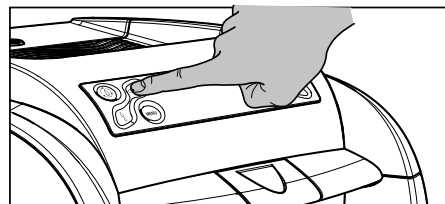
- 1 browse the pages within a menu;
- 2 change the parameters when they are made editable using the "ENTER" button.



(ENTER) button

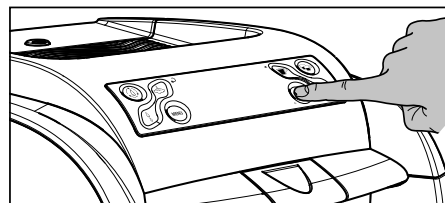
This button allows you to:

- 1 select the function to display;
- 2 make a parameter/value editable;
- 3 confirm the parameter/value when it is made editable.



"C" button

This button allows you to exit without changing the parameter edited or selected.



11.3 Programming menu table

1. Programming Menu		Press ENTER to access the programming menu.	
Password	Enter password	Value selected Default: 0000	Enter the previously entered and stored password (4 digits) to access the programming menu.
1.1. Identification	1.1.1. Admin/Filial PIN Default: 00000		Identifies the Service Provider or Administrator's code: Numerical value between 0 and 65535.
	1.1.2. Model		(Read only) Identifies the machine model.
	1.1.3. Version		(Read only) Identifies the version of the machine's software.
	1.1.4. Point of sale Default: 00000		Identifies the point of sale: Numerical value between 0 and 65535. Enter the selected number. This number will then be displayed.
1.2. Setup	1.2.1. Std temperature Default: 100°C		Boiler operating temperature (in degrees centigrade) when the machine is ready for use. Values: 90-105.
	1.2.2. Prog. doses	1.2.2.1. Short prod.dose Default: 140	Quantity for espresso coffee (this is a numerical parameter with no physical correspondent, e.g. cc).
		1.2.2.2. Long prod.dose Default: 173	Quantity for long coffee (this is a numerical parameter with no physical correspondent, e.g. cc).
		1.2.2.3. Free prod.dose Default: 615	Maximum amount of manually dispensed product (this is a numerical parameter with no physical correspondent, e.g. cc).
		1.2.2.4. Bidose prod.dose Default: 210	Quantity for double espresso coffee (this is a numerical parameter with no physical correspondent, e.g. cc).
	1.2.3. Prebrewing Default: Medium		Prebrewing time: No, Short, Medium, Long.
	1.2.4. Filter coffee Default: No		"Yes" enables the filter coffee function. Filter coffee can only be brewed by pressing "ESC". The filter operation is not available.
	1.2.5. Descaling	1.2.5.1. Water hardness Default: 3	Values 0-4. "0" disables descaling checks. With hardness 1, 2, 3 and 4, descaling checks are activated and an alarm signal will be shown after approximately 240, 180, 120 or 60 litres of water respectively have been processed. (Values from 5 to 9 will not be accepted)
		1.2.5.2. Descal. warning Default: Yes	"Yes" enables display of the descaling alarm signal.
	1.2.6. Filter warning Default: No		"Yes" enables display of the filter replacement alarm signal. When enabled, the alarm signal shows after approximately 60 litres of water have been processed, or in any event after 60 days.
	1.2.7. Credits	1.2.7.1 Credit check Default: No	(Read only) YES: the machine continues to check remaining credits No: The machine does not check remaining credit.
		1.2.7.2 Credit warning Default: Yes	"Yes" enables: - display of the credit alarm signal when the preset minimum number of credits is reached; - display of the "no credit" alarm signal when the credits have been used up.
		1.2.7.3 Load credits Default: 000	Number of credits added. Value 0 - 255
	1.2.8. Language Default: English		Select language.
	1.2.9. Grounds delay Default: 5		Time, in seconds, after which the machine resets used capsules (with the coffee grounds drawer removed); this delay is only applicable if the respective alarm signal is shown. After this time the warning or the alarm signal is cancelled. Values: 0-255 seconds.
	1.2.10. Grounds control Default: Yes		"No" disables control of the number of capsules dropped into the coffee grounds drawer. If the control is disabled, malfunctions might occur.
	1.2.11. Contrast Default: 35		Values 20-50. To set the display contrast.
	1.2.12. Backlight Default: 150		Valori 30-255. To set the display brightness
1.3. Stand-by	1.3.1. Activate? Default: Yes		"Yes" enables energy saving mode.
	1.3.4. Stand-by delay Default: 60		- When the machine is in standby mode, it switches off automatically after the defined time has elapsed following the last use. - When the machine is in energy saving mode, the boiler temperature is reduced after the defined time has elapsed following the last use. Values: 5-240 minutes
1.4. Cup warming	1.4.1. Activate? Default: No		Con "No" disables operation of the cup-warming surface (only for models equipped with a cup-warming surface).
1.5. Security	1.5.1. Password Default: 0000		Set menu access password (4 digits)
1.6. Reset to default	1.6. Reset to default Default: No		"Yes" reverts to default values (factory presets)

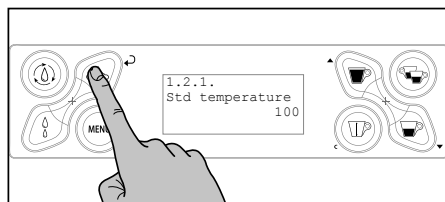
11.4 Service menu table

2. Service menu			Press ENTER to access the service menu.
Password	Enter password	Preset default: Default: 0000	Enter the previously entered and stored password (4 digits) to access the service menu.
2.1. Date & Time	2.1.1. Time		Set time (hours and minutes)
	2.1.2. Date	2.1.2.1. Day	Set day
		2.1.2.2. Month	Set month
		2.1.2.3. Year	Set year
		2.1.2.4. Day of the week	Set day of the week
2.2. Audit	2.2.1. Total from reset	2.2.1.1. Total from reset	Number of type 1, 2, 3 and 4 products dispensed since last RESET.
		2.2.1.2. Prod1 from reset	Number of type 1 products (espresso coffee) dispensed since last RESET.
		2.2.1.3. Prod2 from reset	Number of type 2 products (long coffee) dispensed since last RESET.
		2.2.1.4. Prod3 from reset	Number of type 3 products (manual dose) dispensed since last RESET.
		2.2.1.5. Prod4 from reset	Number of type 4 products (double espresso) dispensed since last RESET.
		2.2.1.6. Last reset	(Read only) Date and time of last RESET.
		2.2.1.7. Reset audit Default: No	“Yes” deletes all values concerning last RESET.
	2.2.2. Total from init	2.2.2.1. Total from init	(Read only) Number of type 1, 2, 3 and 4 products dispensed since the machine's last initialisation.
		2.2.2.2. Prod.1 from init	(Read only) Number of type 1 products (espresso coffee) dispensed since the machine's last initialisation.
		2.2.2.3. Prod.2 from init	(Read only) Number of type 2 products (long coffee) dispensed since the machine's last initialisation.
		2.2.2.4. Prod.3 from init	(Read only) Number of type 3 products (manual dose) dispensed since the machine's last initialisation.
		2.2.2.5. Prod.4 from init	(Read only) Number of type 4 products (double espresso) dispensed since the machine's last initialisation.
		2.2.2.6. Last init.	(Read only) Date and time of the machine's last initialisation
2.3. Brew unit wash	2.3.1. Brew unit wash Default: No		“Yes” starts the brew unit wash cycle.
2.4. Rinsing	2.4.1. At the start? Default: Yes		“No” deactivates the rinse cycle at every machine start-up. Notes: The rinse cycle is performed at every machine start-up only if the temperature of the boiler is lower than 50°C; the cycle starts once the warm-up phase has ended.
	2.4.2. Each 24 hrs. Default: Yes		“No” deactivates the rinse cycle every 24 hours.
2.5. Descaling	2.5.1. Do it now Default: No		“Yes” starts the descaling cycle
	2.5.2. Last descal.		(Read only)Date and time of last descaling cycle.
	2.5.3. Remaining qty		(Read only) Water quantity (litres) to be dispensed before having to perform the next descaling cycle.
2.6. Filter cleaning	2.6. Filter cleaning Default: No		“Yes” starts the wash cycle for the water softening filter.
2.7. Errors	2.7.1. Error log	2.7.1.1. Display errors with up/down buttons	(Read only) The 5 most recent errors are displayed. Can only be accessed if there is at least one error in the list. 0 = oldest error 5 = latest error
	2.7.2. Log reset Default: No		“Yes” clears the list of recent errors.
	2.7.3. Error reset Default: No		“Yes” clears the non self-resolving “Out of service” errors.
2.8. Credits	2.8.1 Warning level Default: 30		Sets the minimum number of credits at which the alarm message is displayed. Values (0...255)
2.9. Security	2.9.1. Password Default: 0000		Changes the password to access the service menu (4 digits) from the default value (0000)
2.10. Identification	2.10.1. Operator PIN Default: 00000		Identifies the service provider or operator code: Numerical value between 0 and 65535.

11.5 Changing a parameter

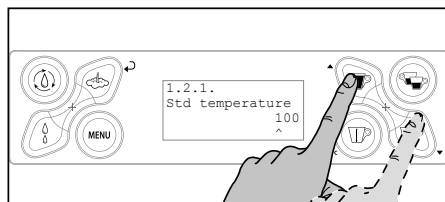
All editable parameters can be changed with great ease.

When the page showing the value to be changed is shown, press the "ENTER" button.

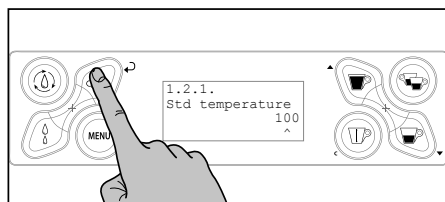


Warning! When one of the machine's operational parameters is changed, it should be noted that this is a change to the operational parameters set by the manufacturer for optimal performance of the machine.

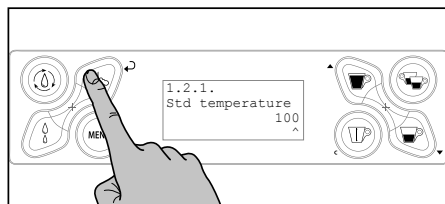
The value is made editable, and the symbol "x" appears under the digit to be edited.



Press one of the two buttons to change the value. When the desired value is shown, press "ENTER" to confirm.



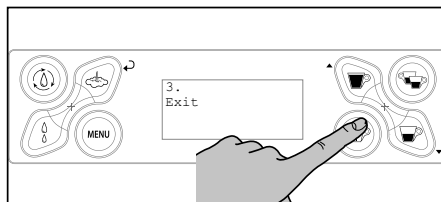
The value is saved and the next digit is made editable. If necessary, change the value of the next digit using the "x" or "v" button. When the desired value is shown, press "ENTER" to confirm. The value is saved and the next digit is made editable.



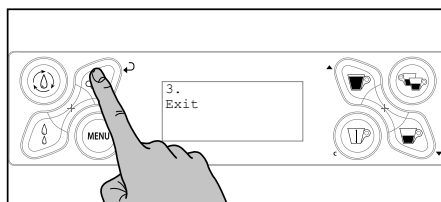
If necessary, change the value of the next digit using the "x" or "v" button. When the desired value is shown, press "ENTER" to confirm. The "x" symbol disappears and the values entered become active only upon exiting programming mode.

11.6 Exiting programming mode

To exit programming mode, the following screen should be displayed by pressing the "C" button.



When the screen is displayed, press the "ENTER" button.



12 CLEANING THE MACHINE

Key: All the operations described in chapter 12 must be performed exclusively by the service provider or specialised technician, who shall organise all operating sequences and employ suitable means to ensure strict compliance with safety regulations in force.

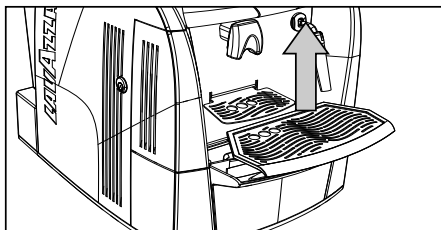
Warning. Before undertaking any maintenance and/or cleaning operation, turn off the machine, unplug it and wait for it to cool down.

12.1 Cleaning the brew unit

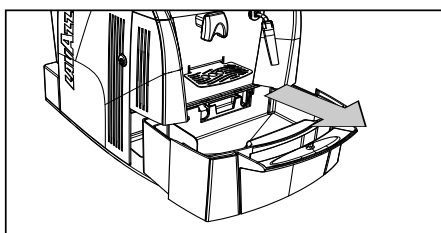
Warning. The brew unit contains sharp points to enable piercing of the capsules. Care should be taken when operating on this unit.

The brew unit should be cleaned every week. This ensures optimal operation of the machine. To clean the brew unit, proceed as follows:

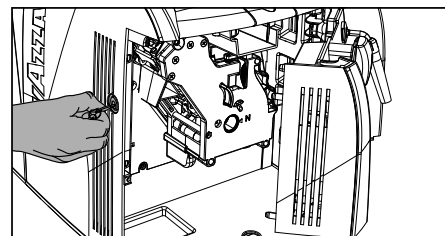
Remove the lower grill from the machine.



Remove the coffee grounds drawer from the machine.

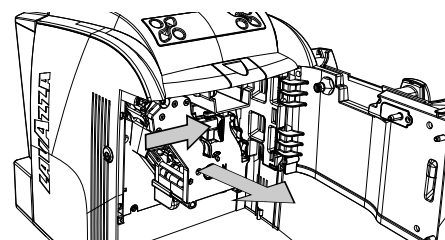


Unlock the service door using the key supplied.



Open the service door

Press the PUSH button and remove the brew unit, pulling it outwards.



Wash the brew unit with hot water, without detergents.

Warning! Do not use the dishwasher to wash the brew unit.

After washing the brew unit, return it to its seat. Without pressing the PUSH button, firmly push the brew unit to position it in its seat.

13 DISPOSAL OF THE MACHINE

The waste materials resulting from the dismantlement of the machine must be disposed of in such a way as to safeguard the environment and avoid polluting soil, water and air.

In all cases it will be necessary to comply with the applicable local laws.

Render the machine unusable by cutting the power supply cord.

At the end of its life take the machine to a suitable waste collection facility.

Important. The battery on the electronic card must be removed prior to disposal of the appliance. The batteries must be safely disposed of.

This product complies with EU Directive 2002/96/EC.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.