

CLASSY PRO DWC

Instructions
Mode d'emploi
Instrucciones de empleo



LAVAZZA

TORINO,
ITALIA, 1895.



LB 1201 USA



Congratulations!

Dear Customer,
we would like to congratulate you on purchasing
the Lavazza **CLASSY PRO DWC** machine.

Thank you very much for trusting our brand!

Please read these instructions carefully before
operating the coffee machine.

This manual gives explanations on how to use,
clean and keep the machine in
perfect working conditions.

You will enjoy excellent cups of coffee with
Lavazza!

IMPORTANT SAFETY INSTRUCTIONS

AT LEAST ONE COPY OF THIS MANUAL SHOULD BE KEPT IN A LOCATION AVAILABLE AT ALL TO MAINTENANCE AND MANAGEMENT STAFF.

Safe Operation & Use

When using electrical appliances, basic safety precautions should be taken, including the following:

1. Read all the instructions before using the machine.
2. Do not touch hot surfaces. Use handles and knobs (if available).
3. This appliance must be installed and located in a suitable place, in accordance with these instructions, before it is operated.
4. The use of accessories not recommended by the appliance manufacturer may result in fire, electrical shock or injury to persons.
5. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
6. Do not use the appliance outdoors.
7. To avoid the risk of fire, electric shock and injury, do not dip the cords, plugs or the appliance into water or other fluids.
8. Do not overfill the water tank with water.
9. Use only water for this appliance!
Do not put any other fluid or food in the water tank, unless instructed otherwise in the Cleaning Instructions in this guide.
10. Unplug the machine before cleaning or carrying out maintenance operations. Allow the machine to cool before putting on or taking off parts, and before cleaning. The machine automatically enters the stand-by mode when it has not been used.
11. To ensure safe and proper operation, plug the appliance into its own electrical outlet on a dedicated circuit, to prevent light flickering, fuse blowing or circuit breaker tripping.
12. Do not operate the appliance if its cord or plug is damaged, or in case of malfunctions or any other damage. Contact the Lavazza Customer Service to report any malfunction or damage affecting the machine.
13. Do not let the cord hang over the edge of the table or counter, or come into contact with hot surfaces.
14. Pay the greatest attention when the appliance is used by or near children.
15. **Do not lift the handle to open the system during the brewing phase.**
16. Always keep the water tank lid on the water tank, except when you are refilling it.
17. This appliance is equipped with a power cord complete with a grounding wire with a grounding plug. The appliance must be grounded by using a suitably grounded 3-hole outlet. In case of electrical short circuit, grounding reduces the risk of electrical shock.
18. If the outlet is a standard 2-prong wall outlet, you must have it replaced by a properly grounded 3-prong outlet.
19. Never cut or remove the ground prong from the power cord, or use an adapter.
20. Contact a qualified electrician if you cannot fully understand the grounding instructions, or if you doubt that the appliance is correctly grounded.
21. Do not operate the appliance for any other use than the intended one.
22. In case of failure, problems or possible faults resulting from the machine falling down, unplug it immediately.
23. Do not try to operate a faulty machine.
The repairs and servicing operations can only be carried out by the Authorized Service Centers. We do not undertake any liability for the damage resulting from repairs or servicing operations not carried out by qualified staff
24. To disconnect the machine, first set it to the stand-by mode, then remove the plug from the wall outlet.

Save these Instructions

KEEP THESE INSTRUCTIONS

THIS MANUAL SHALL BE KEPT IN A SAFE PLACE EASILY ACCESSIBLE TO THE MANAGEMENT AND MAINTENANCE STAFF

DO NOT allow children to operate the machine, unless they are supervised by an adult. The machine dispenses very hot water.

CAUTION: Sharp needles are found in the Lavazza **CLASSY PRO DWC** machine, above the Lavazza **CLASSY PRO DWC** holder and at the bottom of the Lavazza **CLASSY PRO DWC** holder.

To avoid the risk of injury, do not put your fingers in the Lavazza **CLASSY PRO DWC** assembly housing.

CAUTION: Very hot water is found in the Lavazza **CLASSY PRO DWC** holder during the brewing phase.

To avoid the risk of injury, do not lift the handle or open the Lavazza **CLASSY PRO DWC** assembly housing during the brewing phase.

SHORT CORD INSTRUCTIONS: A short power supply cord is available, to reduce the risk of becoming entangled in or tripping over a longer cord. If an extension cord is used:

- (1) the marked electrical rating of the cord set or extension cord should be at least equal to the electrical rating of the appliance;
- (2) the cord should be arranged in such a way that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally;
- (3) the extension cord must include a 3-prong grounding plug.

CAUTION: Risk of fire and electric shock.

Replace only with manufacturer's cord set Lavazza, spare part n. 10070879

THIS PRODUCT IS INTENDED FOR COMMERCIAL APPLICATIONS ONLY.

 **CAUTION:** it refers to the safety precautions to be taken in order to avoid possible harm and damage.

 **INFORMATION:** it refers to the advice to be followed to ensure the correct and safe operation of the coffee machine.

 **DANGER:** it refers to the presence of non-insulated "dangerous voltage" within the unit enclosure, which may be enough to pose a risk of fire or electric shock.

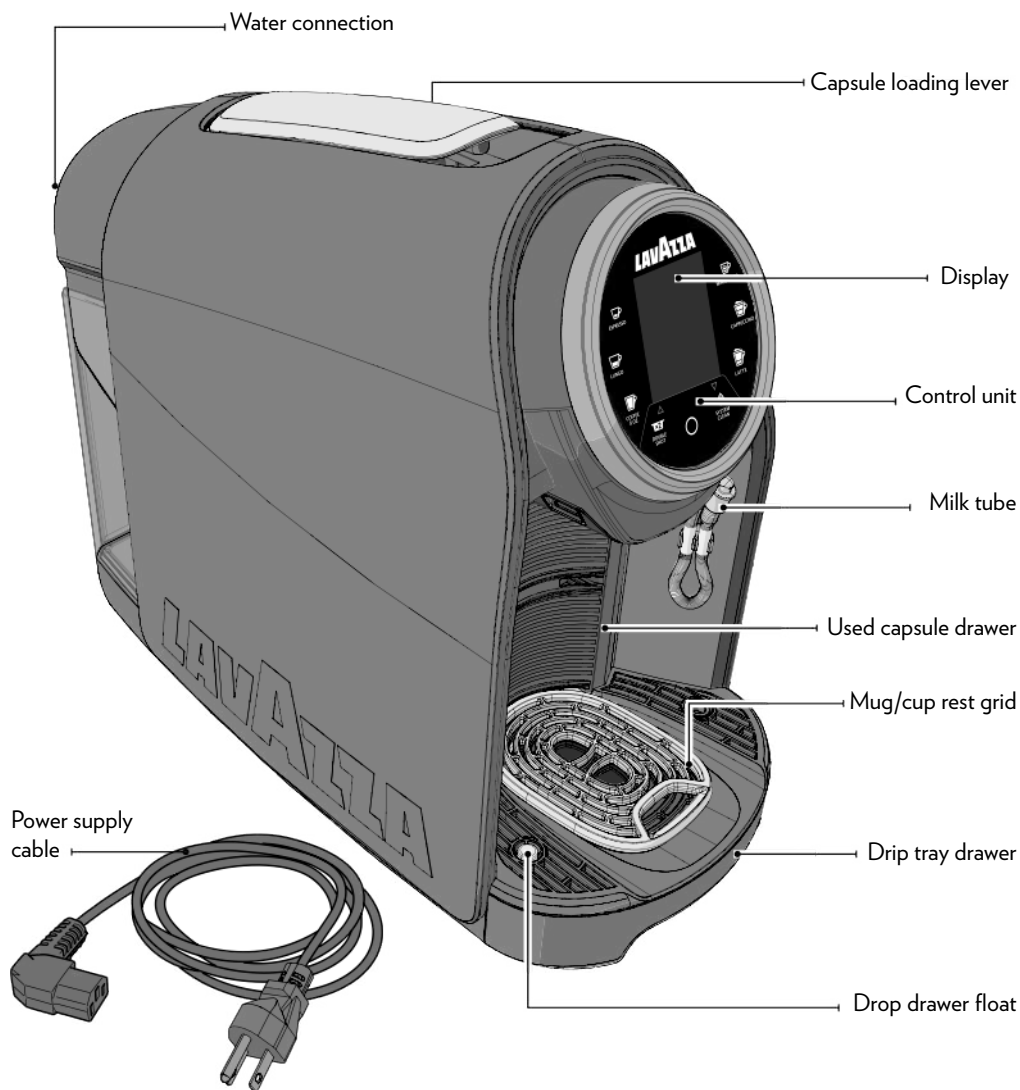
WARNING: THIS PRODUCT CONTAINS CHEMICALS KNOWN TO THE STATE OF CALIFORNIA, TO CAUSE CANCER AND BIRTH DEFECT OR OTHER REPRODUCTIVE HARM.

WARNING:
RISK OF FIRE OR
ELECTRIC SHOCK
DO NOT OPEN

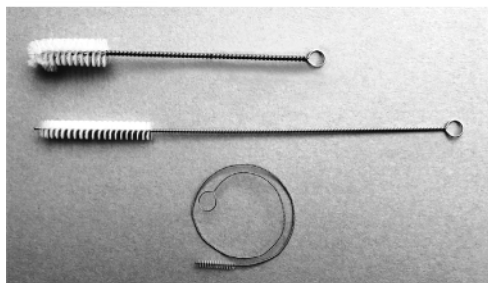


WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER SERVICEABLE PARTS ARE FOUND INSIDE. REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

WARNING TO USERS AND PARENTS: **DO NOT** allow children to operate the machine, unless they are supervised by an adult. The machine dispenses very hot water.



BRUSHERS KIT



MILK TUBES KIT



CONTROL UNIT



ESPRESSO selection



LUNGO selection



COFFEE 8 oz. selection



DOUBLE SHOT coffee function



Arrow UP to scroll through menu



ON/stand-by key



MACCHIATO selection



CAPPUCCINO selection



LATTE selection



Arrow DOWN to scroll through menu



SYSTEM CLEAN

! The manufacturer is not liable for damages resulting from:

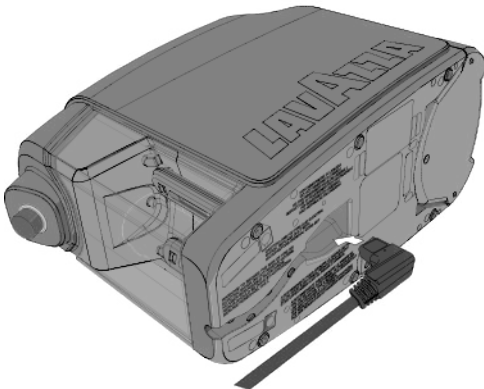
- incorrect use and / or improper use of the machine;
- repairs performed by unauthorized Service Centers;
- tampering with the power cord;
- tampering with any part of the machine;
- use of non-genuine spare parts and accessories;
- no water softening;
- storage at a room temperature of less than 39.2°F (4°C);
- using the machine at a temperature of less than 41°F (5°C);
- using the machine at a temperature of more than 104°F (40°C);
- using non-compatible capsules.
- use the machine with more than 45 supplies (on average) per day.

In any of the above cases, the warranty will be null and void.

ELECTRIC CONNECTION

! Set the machine on a flat, stable surface, far away from water or heat sources. Do not connect the machine to the mains supply. Damage caused by failure to apply these instructions will void the guarantee.

- 1 Turn the machine sideways, on one of the sides.
- 2 Plug the power cord into the socket located under the machine and place the cable in the appropriate guide.



- 3 Insert the plug into the socket.

WATER CONNECTION

- 1 The machine will be directly connected to the main waterwork.
- 2 Fit the water tube into the connection on the machine rear.

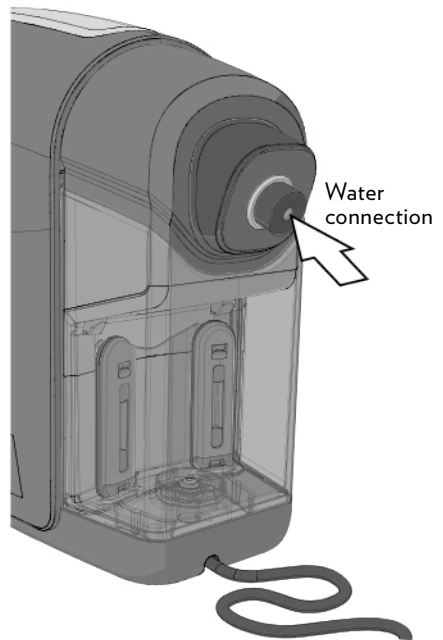
! Use the Lavazza water tube only:
Spare part n. 10070880.

! This machine has been designed to manage the local water pressure, i.e.:
15 psi (1 bar) to 116 psi (8 bar), maximum temperature: 80°F (27°C).

Contact a qualified plumber to have the water connection installed.

The water tube connected to the sink shall be equipped with a reinforcement braid and shall also be designed to withstand a pressure of at least 200 psig (13.8 bar).

The hydraulic connectors shall be certified to withstand a pressure of 200 psig (13.8 bar).



FIRST POWER-ON

- 1** After the machine has been connected to the waterworks and the electric network, press the MULTIFUNCTION button  to turn it ON.



- 2** Upon the first power-on, the machine will ask you to select the language:

English (default setting)

French

Spanish.

Select the language by scrolling arrows   then confirm by pressing .

- 3** The second screenshot will ask you to select the water hardness:

0-160 ppm (default setting)

161-250 ppm

251-360 ppm

Select the hardness by scrolling arrows   then confirm by pressing .

- 4** The third screenshot will ask you to select the time to be set before entering the Stand-by mode:

90 minutes

2 hours

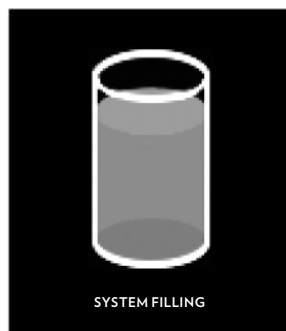
4 hours (default setting)

6 hours

Select the time by scrolling arrows   then confirm by pressing .

- 5** The fourth screenshot will ask you to load the hydraulic circuit: press  to confirm.

Then the machine will start loading the hydraulic circuit, the display will show the following animation until the cycle is completed.



- !** If an error should occur during the hydraulic charging phase, verify that the tank has been fitted into place correctly and, also, that enough water is available, then repeat the operation.

- 6** The machine starts the warm-up cycle. The MULTIFUNCTION button  turns on with steady white light and the display will show the following animation.



- 7** The machine will be ready for use when the supply buttons light up to a steady white light.

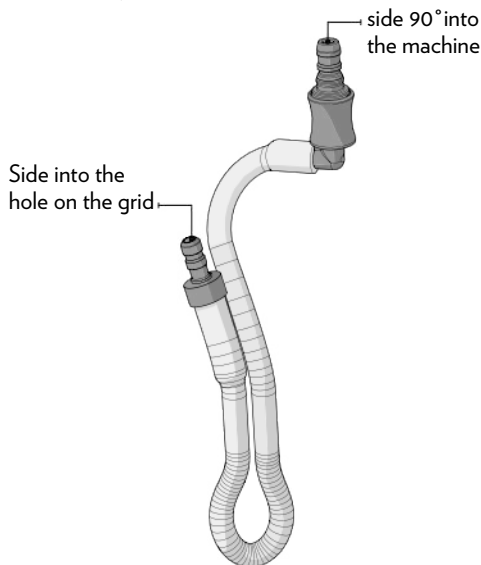
MILK BEVERAGE PREPARATION PRESETTING

- i** *Classy PRO DWC has a kit available complete with two milk tubes.*

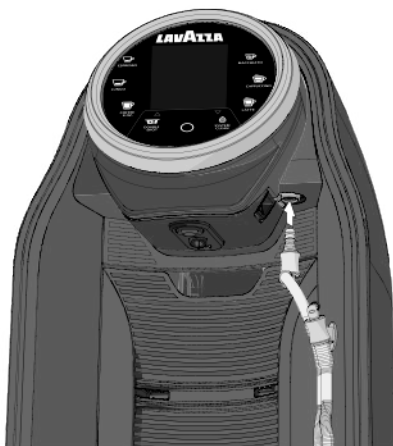
If a fridge (optional item) is combined with the machine, the 19.6" (50 cm) tube shall be used.

Otherwise, the 15.7" (40 cm) tube shall be used.

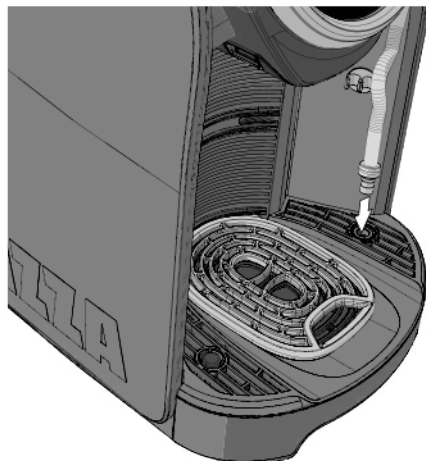
- 1** To preset the machine for the preparation of the beverages (MACCHIATO, CAPPUCCINO or LATTE), insert the milk tube.



- 2** Insert the milk tube into the appropriate inlet located in the supply unit.

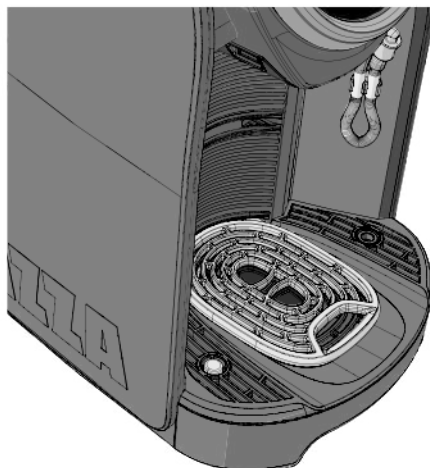


- 3** Insert the other end of the milk tube into the hole on the cup rest grid.



- !** At the first start-up, carry out a cleaning cycle of the milk tube (refer to MACHINE MENU).

- 4** After having carried out the cleaning cycle of the milk tube, remove the tube from the grid and place it in the clip located on the inner part of the machine.

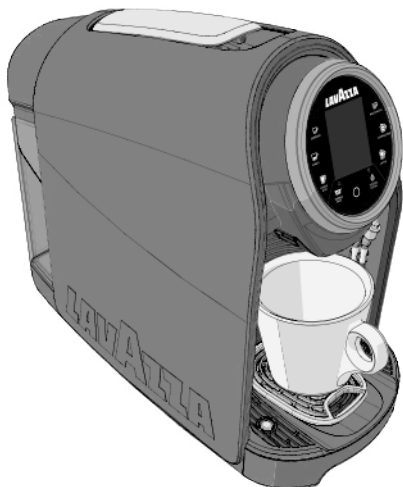


- !** We recommend to carry out the required automatic cleaning of the milk system after each milk-based preparation. Carry out milk module cleaning as reported in the MACHINE MENU. Disassemble and clean the dispenser assembly every day.

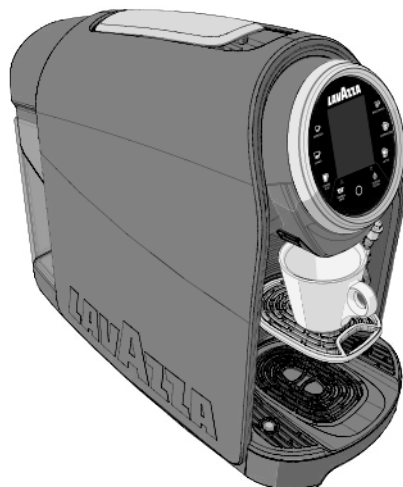
BEVERAGE PREPARATION PRESETTING

- i** On first use, deliver at least one big cup of water without inserting a capsule.

- 1** The coffee machine features two positions, for espresso cup or big cup (or glass) respectively. To use a big cup, place the mug (or glass) directly onto the plate at the bottom.



- 2** To use an espresso coffee cup, you can remove the cup support plate. Fit the cup support plate into the slot available at the top, then place the espresso coffee cup onto the plate.



PREPARATION FOR COFFEE BREWING

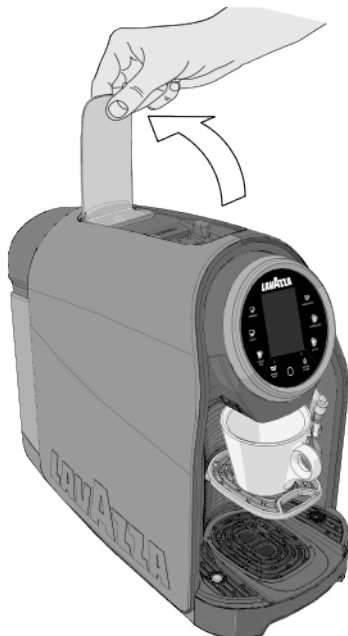
- i** Make sure the supply buttons and the multi-function button are ON with steady white light.

- 1** Make sure that the cup or glass has been correctly placed onto the grid before start supplying.

- i** To always have a coffee at the perfect temperature, it is recommended to preheat the cup with hot water.

Position the cup under the dispensing spout without inserting the capsule. Press a supply button to supply enough hot water to preheat the cup.

- 2** Lift the lever until it locks into position to open the capsule fitting compartment.



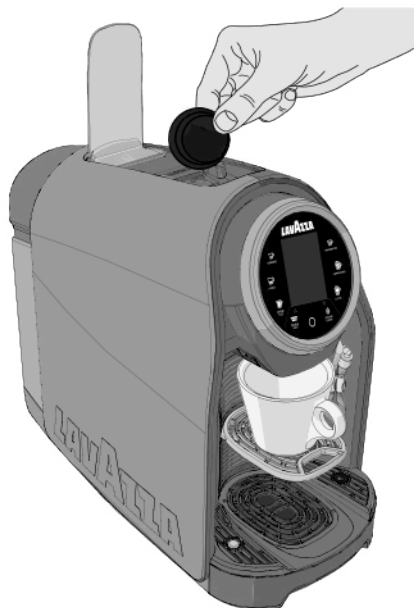
- i** Never put fingers or objects in the capsule-holder. Only **LAVAZZA Blue or Expert** capsules or compatible must be introduced in the capsule-holder.

- ⚠** Single-dose capsules are prepared to dispense one coffee/product. **DO NOT** use the capsules more than once. Inserting two or more capsules can cause the machine to malfunction.

- 3** The display will show the screenshot with the capsules to be used.



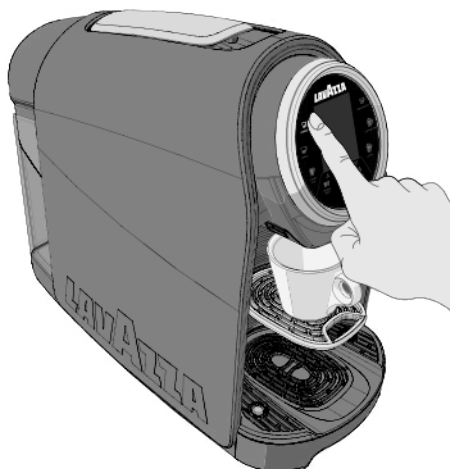
- 4** Select the correct capsule for the beverage to be supplied, then fit it into the capsule holding compartment.



- 5** Close the lever.

ESPRESSO SELECTION

- 6** Press the ESPRESSO  (1 US fluid oz.) button to start delivery.
- 7** The machine will stop delivery automatically when the programmed measure is reached.



- i** During supply, the ESPRESSO  button is turned on with blinking white light, the display shows the animation of the selected beverage.

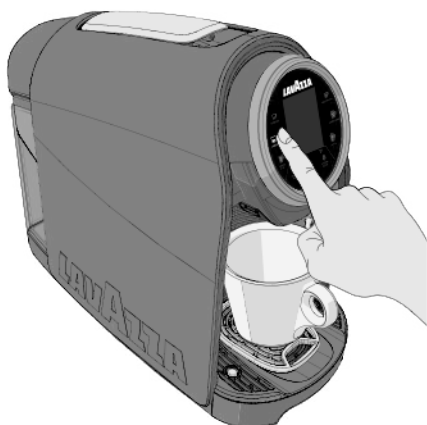


- 8** For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.
- 9** Once supply is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

LUNGO SELECTION

i Do step **1**, **2**, **3**, **4** and **5** in paragraph:
PREPARATION FOR COFFEE BREWING.

- 6** Place the big cup on the cup rest grid.
- 7** Press the LUNGO  (3 US fluid oz.) button to start delivery.
- 8** The machine will stop delivery automatically when the programmed measure is reached.



i During supply, the LUNGO  button is turned on with blinking white light, the display shows the animation of the selected beverage.

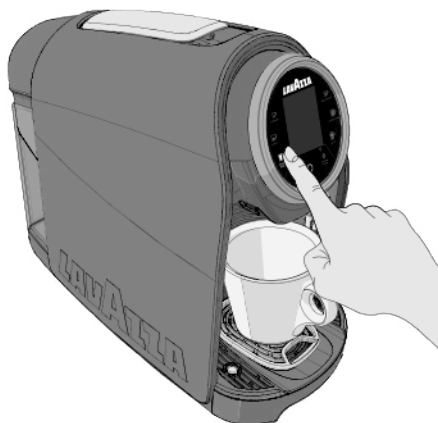


- 9** For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.
- 10** Once supply is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

COFFEE 8 OZ. SELECTION

i Do step **1**, **2**, **3**, **4** and **5** in paragraph:
PREPARATION FOR COFFEE BREWING.

- 6** Place the big cup or glass on the cup rest grid.
- 7** Press the COFFEE 8 oz.  button to start brewing.
- 8** The machine will stop delivery automatically when the programmed measure is reached.



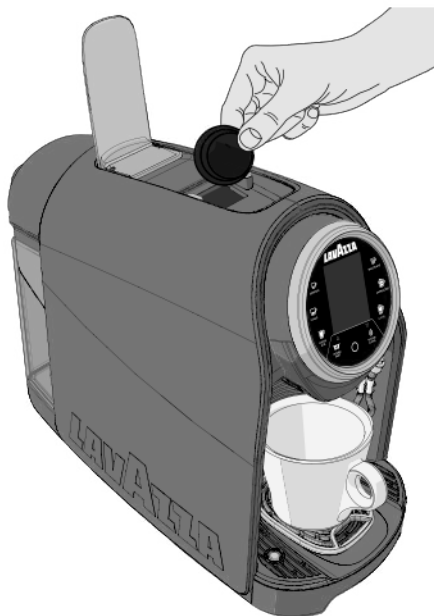
i During supply, the COFFEE 8 oz.  button is turned on with blinking white light, the display shows the animation of the selected beverage.



- 9** For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.
- 10** Once supply is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

x2 DOUBLE SHOT BREWING (only espresso and brewing with milk)

- 1** Place the big cup or glass on the cup rest grid, then pull up the capsule loading handle.
- 2** When the capsule loading handle is open, insert the LAVAZZA specific x2 coffee capsule in the appropriate capsule-holder.

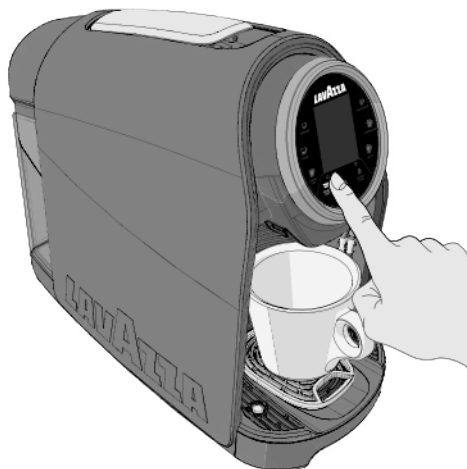


! Never put your fingers or any object in the pod-holder.
Only LAVAZZA specific x2 coffee capsules must be introduced in the pod-holder.

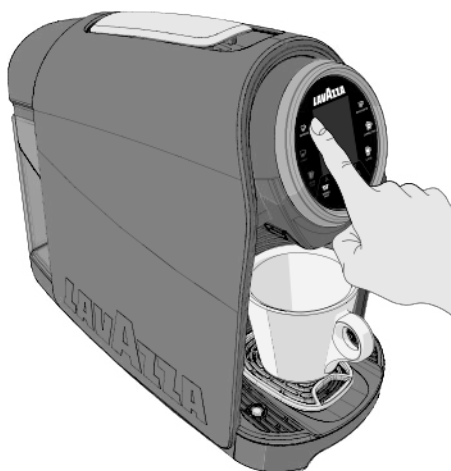
- 3** Lower the capsule loading handle.



- 4** Press the double shot coffee function icon **x2**.



- 5** Then the espresso  and milk    keys will light up.
Press the espresso key  the machine will deliver double coffee.



- 6** The machine will automatically stop brewing when the programmed measure is reached.

i During the double shot coffee brewing phase, the pressed espresso key  will light up. After delivering, the key will light up again to indicate that the machine is ready.

CANCELLING THE SUPPLY

- 1 The supply of the required beverage can be cancelled either by pressing the selected button again, or by pressing the multifunction button .
- 2 The machine will stop supplying and display the screenshot below.



- 3 Lift and then lower the capsule loading lever to unload the exhausted capsule.
- 4 For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.

NO WATER

The machine will not supply the beverage if the water in the tank is not enough.

The machine will show the following animation.



- 1 Check the water connection, then remove and reposition the tank to reset the error.
- 2 For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.

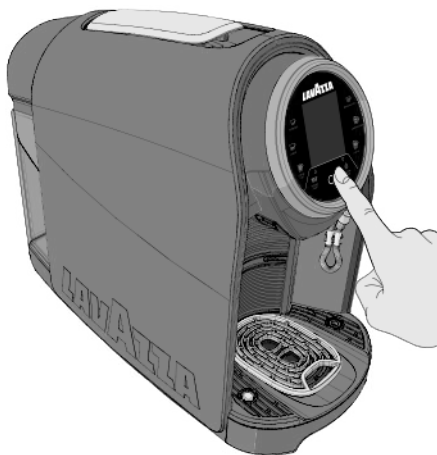
FUNCTION STAND-BY

After the set time of inactivity, the machine goes into stand-by mode.

In Stand-by mode, the buttons are off and the MULTIFUNCTION button  turns on with slow-blinking light.

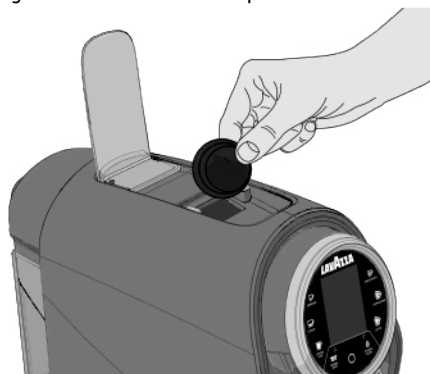
To exit to stand-by mode, press a button or open the capsule loading handle.

 *It is possible to change the time before stand-by from the machine menu options.*



PREPARATION WITH MILK BREWING

- 1 Lift the lever until it locks into position to open the capsule fitting compartment.
- 2 Choose the right capsule for the desired beverage and insert it into the capsule-holder.



- 3 Place the milk container near the machine.

i Only use cold milk at fridge temperature of $<39.2^{\circ}\text{F}$ ($<4^{\circ}\text{C}$). Do not use milk at room temperature. Using veggie milk will not ensure perfect results.

- 4 Unhook the end of the tube from the clip and insert it into the container.



! Verify that the milk tube has been correctly put into place inside the container.

! Verify that a capsule has been inserted. Otherwise, the machine will delivery water instead of coffee.
Verify that enough water is found in the tank before preparing for brewing

MACCHIATO SELECTION

- 5 Position the cup on the cup rest grid.
- 6 Press the MACCHIATO  button to start brewing.
- 7 The machine draws the milk from the bottle, through the tube, then the heating cycle is started.
- 8 Once the cycle has been completed, the milk will be automatically supplied to the coffee cup.
- 9 After a few seconds, both the foam and the coffee will be supplied, and the beverage will be ready.



i During supply, the MACCHIATO  button is turned on with blinking white light, the display shows the animation of the selected beverage.



- 10 For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.
Once supply is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

**CAPPUCCINO SELECTION**

Do step 1, 2, 3 and 4 in paragraph:
PREPARATION WITH MILK BREWING.



Position the mug on the cup rest grid.



Press the CAPPUCCINO  button to start brewing.



The machine draws the milk from the bottle, through the tube, then the heating cycle is started.



Once the cycle has been completed, the milk will be automatically supplied to the coffee cup.



After a few seconds, both the foam and the coffee will be supplied, and the beverage will be ready.



During supply, the CAPPUCCINO  button is turned on with blinking white light, the display shows the animation of the selected beverage.



For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.

Once supply is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

**LATTE SELECTION**

Do step 1, 2, 3 and 4 in paragraph:
PREPARATION WITH MILK BREWING.



Position the mug or glass on the cup rest grid.



Press the LATTE  button to start brewing.



The machine draws the milk from the bottle, through the tube, then the heating cycle is started.



Once the cycle has been completed, the milk will be automatically supplied to the coffee cup.



After a few seconds, both the foam and the coffee will be supplied, and the beverage will be ready.



During supply, the LATTE  button is turned on with blinking white light, the display shows the animation of the selected beverage.



For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.

Once supply is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

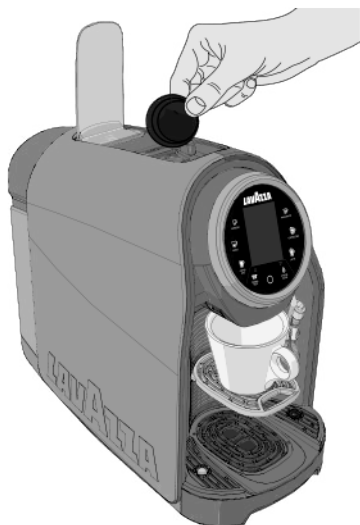
COFFEE DOSE PROGRAMMING

- i** Measures are always programmed using the same key, any other keys are ignored.

The programmed amount of milk, foam and coffee supplied (min. 0,6 oz / 20 ml) can be modified by repeating programming.

Should a coffee dose lower than 0,6 oz (20 ml) be set, the coffee machine will store in any case the minimum coffee dose that can be set.

- 1** Lift the capsule loading lever until it locks into position to open the capsule fitting compartment.
- 2** Put a Lavazza Blue or Expert capsule into the pod fitting compartment.



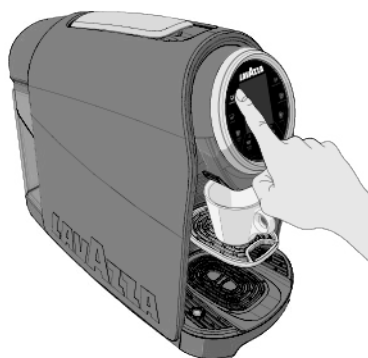
- 3** Lower the capsule loading lever to close the pod fitting compartment.

- i** If the programmed measure exceeds the maximum allowed (8oz/240 ml) the machine will automatically stop delivery, the delivery button will blink and the last programmed measure will be saved in the memory.

If there is a power failure during programming, the last programmed value remains in the memory.

If during a dose programming, water lack is indicated, the machine stops the supply and the dose being programmed won't be saved. Once filled the water tank, repeat the dose programming procedure.

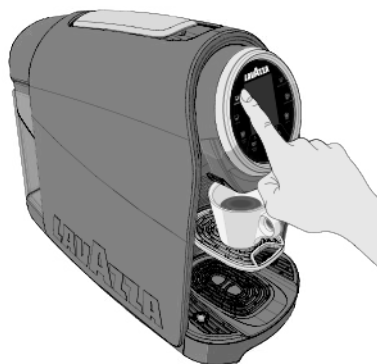
- 4** Press and hold one of the coffee delivery for at least 5 seconds. The selected button will flash and the coffee machine will enter the programming mode. Now release the key.



- i** During programming, the display shows the animation of the selected beverage.



- 5** Once the desired coffee amount is reached, stop the brewing by pressing the button again.



- 6** For a new supply cycle, wait for supply buttons and multifunction button turning on with steady white light.
- 7** Once supply is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

DOSE PROGRAMMING FOR MACCHIATO, CAPPUCCINO AND LATTE

- i** Measures are always programmed using the same key, any other keys are ignored.
The programmed amount of milk, foam and coffee supplied (min. 0,6 oz / 20 ml) can be modified by repeating programming.
Should a coffee dose lower than 0,6 oz (20 ml) be set, the coffee machine will store in any case the minimum coffee dose that can be set.

- 1** Press the On/Stand-by  button to switch the machine on. The machine will be ready when the On/Stand-by  button stops blinking and the supply button lights are ON steadily.
- 2** Lift the pod loading lever until it locks into position to open the pod fitting compartment.
- 3** Put a **Lavazza Blue or Expert** capsule into the capsule fitting compartment.
- 4** Place the bottle containing the milk near the machine.
- 5** Insert the milk tube into the bottle.
- 6** Press and hold one of the three beverage delivery  /  /  for at least 5 seconds.
- 7** The selected button will flash and the coffee machine will enter the programming mode. Now release the key.



- i** During programming, the display shows the animation of the selected beverage.
Programming allows you to set the dosing of each component of the beverage: milk, foam and coffee. The beverage component which is being programmed (milk, foam and coffee) is highlighted in the display animation.
If the programmed measure exceeds the maximum allowed (8 us fl. oz.) the machine will automatically stop delivery, the delivery button will blink and the last programmed measure will be saved in the memory.



- 8** The machine will dispense milk, foam and coffee in sequence. After reaching the required amount of the programmed beverage, stop supply by pressing again the previously used button.



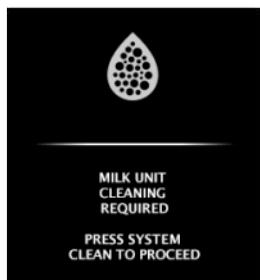
- 9** Once programming is over, lift and then lower the capsule loading lever to unload the exhausted capsule.

Wait for supply buttons and multifunction button turning on with steady white light.

SYSTEM CLEAN

 The MILK CLEANING function must be performed every day.

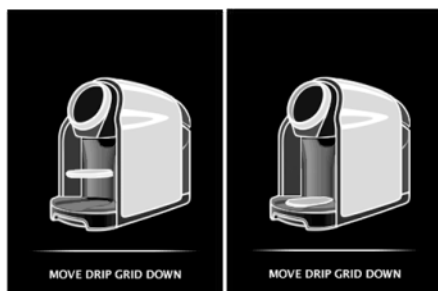
1 To start press the “System clean” on control unit.



Follow the display's instructions to complete the cleaning cycle.

i The display will show the following animations.

2 Move drip grid down.



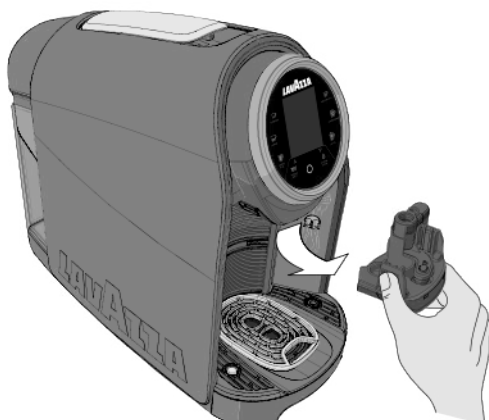
Press key  to confirm.

3 Remove the milk supplying unit.

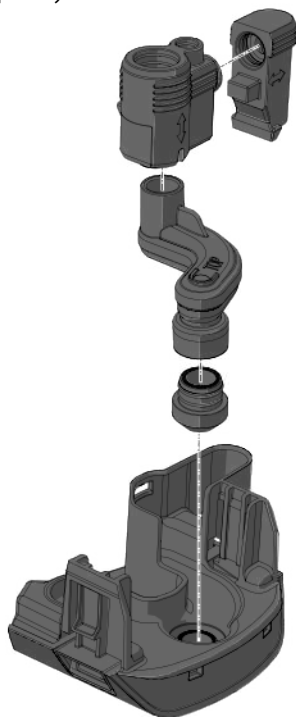


Press key  to confirm.

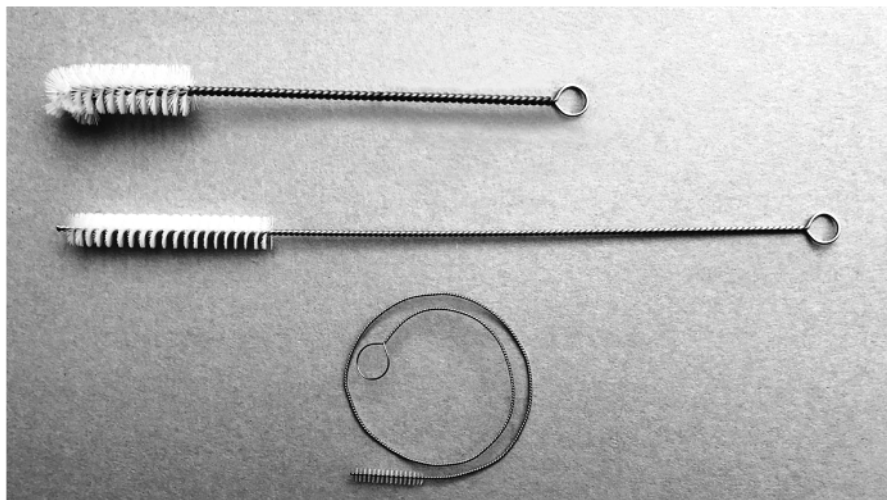
4 Pull out the supplying unit by pressing the side levers.



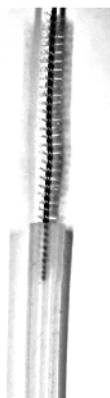
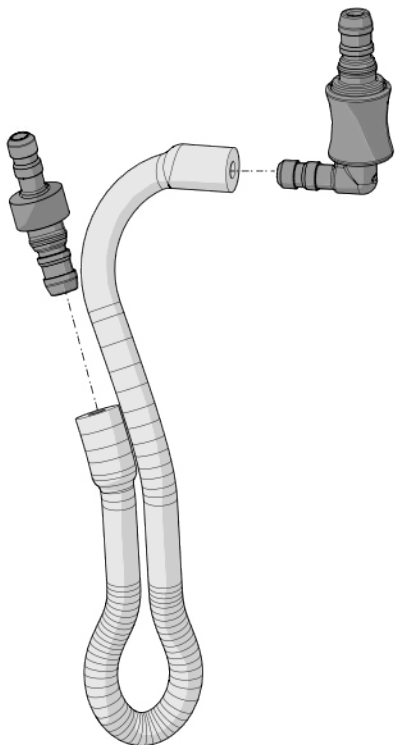
5 Disassemble all the supplying unit components (5 pieces)



- 5.1 Use the appropriate brusher size to reach all the hidden parts to be cleaned.



- 5.2 Take the two connectors off the milk tube. Use the appropriate brusher size.



5.3 Clean the milk connector by using the appropriate brusher size.



5.4 Clean the milk frothing chamber by using the appropriate brusher size.



- 6** Fit all the components back into place, then fit the milk supplying unit back onto the machine.



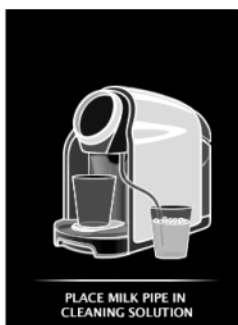
Press key  to confirm.

- 7** Place a large container under the supplying unit.



Press key  to confirm.

- 8** Place a large glass containing non-carbonated, drinking fresh water and/or a product suitable for milk cleaning. Insert the milk tube into the glass with cleaning solution.



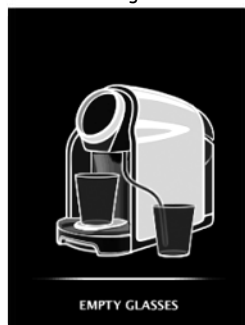
Press key  to start the cleaning cycle.

- !** Verify that the milk tube is well placed at bottom of the glass to prevent steam or hot water coming out.

i During milk system cleaning, the display will show the following animation.



- 9** At the end of the cleaning cycle, empty the glass used for cleaning solutions.



Press key  to confirm.

- 10** Insert the milk tube into a cup or glass with fresh water.



Press key  to confirm.

- 11** The machine will start the rinsing cycle.

i During milk system cleaning, the display will show the following animation.



- 12** At the end of supply, rinsing is completed. Remove and empty the container used for rinsing.



- 13** For a new supply cycle, wait for supply buttons and multifunction button  turning on with steady white light

DESCALING

Limescale normally builds up with extended use of the appliance; the machine needs descaling every 3-4 months and/or whenever a reduction in water flow is noticed.

The descaling cycle will be requested by the machine when the following signal is shown on the display.



To run the descaling cycle refer to chapter "MACHINE MENU".

i In the event of any operational conflict, this use and maintenance manual shall prevail on any indication specified on accessories and/or components sold separately.

EMPTY THE USED CAPSULES TRAY

The display will show the following animation to indicate that the used capsule drawer is full. Empty and reinsert it.



i If the drawer is removed for more than 5 seconds, the machine will zero the capsules inserted count.

CLEANING THE DRIP TRAY DRAWER

! Never use solvents, alcohol or other aggressive substances or ovens for drying the coffee machine components.

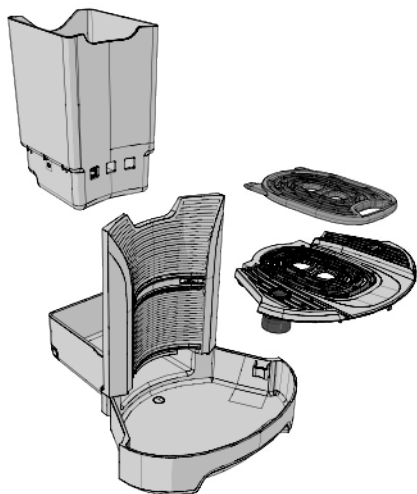
Wash machine components (electric components excluded) with cold/lukewarm water and non-abrasive clothes/sponges.

Clean the drop drawer every two/three days.

- 1** The float on the drop drawer grid indicates the max. level of the drop drawer capacity.
- 2** Remove the used capsule drawer/drip tray. The display will show the following animation.



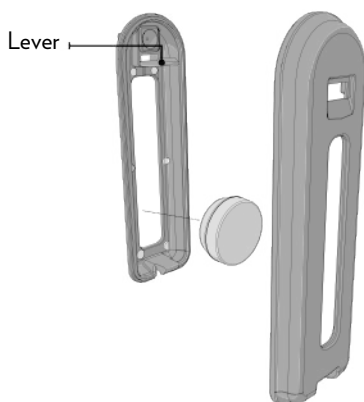
- 3** Remove the capsules drawer and empty the exhausted pods.
- 4** Empty the liquids in the drop drawer.
- 5** Clean the components with cold or lukewarm water, then dry it and refit it correctly.



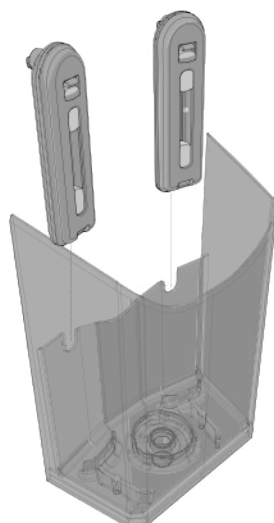
CLEANING WATER LEVEL INDICATORS

i To ensure reliable operation, it is recommended that the water level indicators should be cleaned **every week**.

- 1** Take the tank off the machine, then remove the level sensors.
- 2** To eliminate the residues, open the indicator by pressing the lever downwards.
- 3** Clean all the parts by using the brush kit.



- 4** Fit the parts back into place correctly and fit them to the tank again.



- 5** Fit the tank back into place on the machine.

MACHINE MENU

To open the machine menu, press and keep pressed the **MULTIFUNCTION** button  for 5 seconds at least.

In the machine menu you can change the parameters of the following functions:

- **Recipes**
- **Care**
- **Settings**
- **Technical menu**
- **Power off**
- **Exit**

 **Parameters that can be changed depend on the settings carried out on the machine.**

 *Use the scroll arrows ▲ - ▼ to navigate through the machine menu.
Press the **MULTIFUNCTION** button  to enable the selected function.*

RECIPES

Select the **“Recipes”** option, then press the **MULTIFUNCTION** button  to display and change all data relevant to beverage supply.

- **Espresso temperature**
- **Product vol. in OZ.**
- **Back**
- **Exit**

ESPRESSO TEMPERATURE

The **“Espresso Temperature”** parameter allows to set three temperature levels for the Espresso:

- Low
- Medium
- High

 *The factory-set temperature of the machine is “High”.*

PRODUCT VOLUME

The **“Product volume”** parameter allows to adjust the dosage amount of each beverage.

- ESPRESSO
- LUNGO
- COFFEE 8OZ.
- MACCHIATO
- CAPPUCCINO
- LATTE

Select the required beverage and adjust the dosage (MIN 0.67 US fl. oz. up to MAX 8 US fl. oz.).

BACK

The **“Back”** function allows to go back to the main menu.

EXIT

The **“Exit”** function allows to close the machine menu and go back to beverage selection.

CARE

Select the **“Maintenance”** option, then press the **MULTIFUNCTION** button  to display and enable all the cleaning and maintenance processes.

- **Descaling**
- **Cleaning**
- **Back**
- **Exit**

DESCALING

The **“Descaling”** function consists of a further submenu allowing to display descaling statistics and to start the descaling cycle.

- **Statistics**
- **Start descaling**
- **Back**
- **Exit**

Statistics

The **“Statistics”** parameter displays the descaling level percentage diagram.

Start descaling

i The descaling cycle can be activated at any time, even if the machine does not require it.

i It is not possible to dispense beverages until the descaling cycle will be completed.

i We recommend that you should use **LAVAZZA DESCALING** products to descale the machine.

! Do not use vinegar to decalcify the machine.

Once the descaling is started, it will have to be performed completely.

Do not switch the machine off when the descaling cycle is in progress.

Do not go away from the machine when the descaling cycle is in progress.

Do not drink the descaling solution and the products dispensed until the completion of the cycle.

Pour the descaling solution together with cold tap water into the sink.

Follow the display's instructions to complete the descaling cycle.

1 Remove and empty the drop drawer and the exhausted pod drawer.

i The display will show the following animation.



Press the MULTIFUNCTION button **O** to confirm.

2 Connect the tube to the drop drawer through the hole located on the drop collecting grid.

i The display will show the following animation.

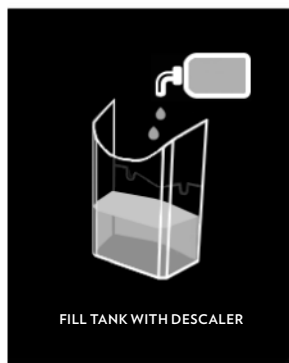


3 Insert the drawers and position a large container under the spout.

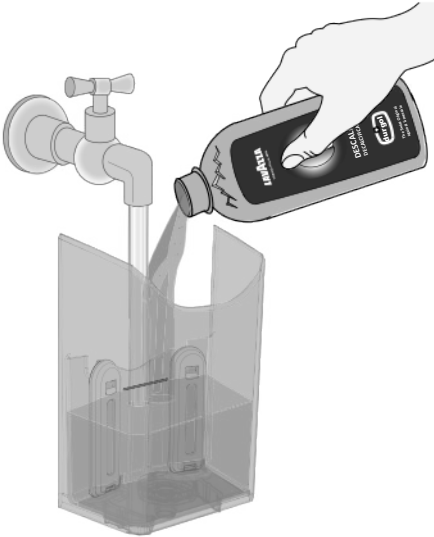
4 Press the MULTIFUNCTION button **O** to confirm.



i The display will show the following animation.



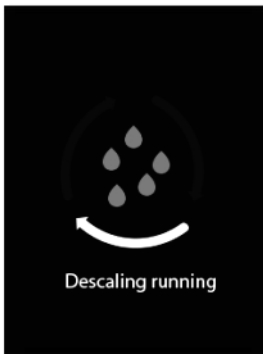
- 5** Remove the tank and pour all the contents of the LAVAZZA descaling agent bottle, then add water up to the line level shown on the tank.



- 6** Fit the tank back into place onto the machine.

Press the MULTIFUNCTION button  to start the descaling cycle.

- i** During the descaling cycle, the display will show the following animation.



- !** In the event of power supply failure during the descaling cycle, at next power-on, the machine will return automatically to the descaling cycle start condition.

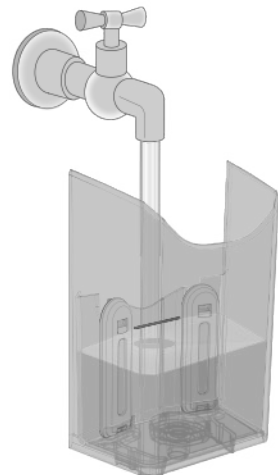
- i** During the descaling cycle the machine performs automatically pauses to allow emptying of the container

- 7** At the end of dispensing the decalcification solution, the cycle is temporarily suspended.

- i** The display will show the following animation.



- 8** Remove the tank and rise it thoroughly to eliminate any descaling agent residue.



- 9** Fit the tank back into place onto the machine.

- 10** Remove the drop drawer and the exhausted pod drawer, then empty the container used for the descaling solution.

Press the MULTIFUNCTION button  to confirm.

- 11** Fit the drawers inside the machine and position the container under the spout.

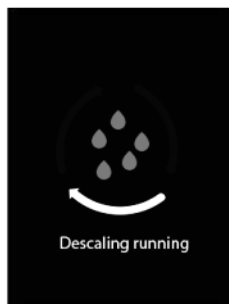
i *The display will show the following animation.*



- 12** Check that the tube is connected to the hole located on the drop collecting grid.

- 13** Press the MULTIFUNCTION button  to confirm.

i *During the the rinse cycle, the display will show the following animation.*



! During the rinse cycle, the machine sets automatically in pauses to allow emptying the container.

- 14** At the end of the delivery, the rinse cycle is completed.

Remove the drop drawer and the exhausted pod drawer, then empty the container used for rinsing.

CLEANING

The “Clean” function allows to start the machine washing cycles.

- Frother rinsing
- Brew unit rinsing
- Clean milk spout
- System filling
- Back
- Exit

Frother rinsing

The “Frother rinsing” function allows to start milk module cleaning.

! The frother rinsing function must always be performed after a milk-based beverage has been prepared.

Follow the instructions shown on the display to complete milk tube rinsing.

i *The display will show the following animation.*



- 1** Connect the tube to the drop drawer through the hole located on the drop collecting grid. Place a large container under the spout.



2 Press the **MULTIFUNCTION** button  to confirm

3 The machine will start rinsing the milk tube.

i During milk tube rinsing, the display will show the following animation.



4 At the end of supply, rinsing is completed.

Brew unit rinsing

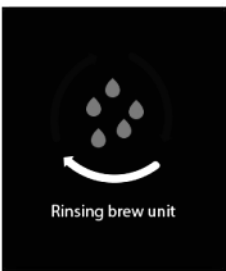
The “**Brew unit rinsing**” function allows to start the brew unit washing cycle.

i The display will show the following animation.



1 Press the **MULTIFUNCTION** button  to confirm

i During the brew unit washing cycle, the display will show the following animation.



Clean milk spout

! The Clean milk spout function must be performed every week.

Follow the instructions to complete the cleaning cycle.

i The display will show the following animation.



1 Place a bottle containing non-carbonated, drinking fresh water (or a product suitable for milk cleaning, if necessary) next to the machine.

2 Insert the milk tube into a cup or glass and then press the **MULTIFUNCTION** button  to start the cleaning cycle.



- 3** The machine will start the milk system cleaning cycle.

i *During milk system cleaning, the display will show the following animation.*



- 4** At the end of the cleaning cycle, connect the milk tube to the drop drawer through the hole located on the drop collecting grid.

i *The display will show the following animation.*



- 5** Press the MULTIFUNCTION button  to confirm

- 6** The machine will start the rinsing cycle.



- 7** At the end of supply, rinsing is completed.



System filling

The "**System filling**" function allows to start filling of the hydraulic circuit if the circuit is not properly filled.

i *During circuit filling, the display will show the following animation.*



SETTINGS

Select the “**Settings**” option, then press the MULTIFUNCTION button  to display and change the machine settings.

- **Unit information**
- **Auto switch off**
- **ECO mode**
- **Back**
- **Exit**

Unit information

The “**Unit information**” parameter displays the manufacturing data of the machine:

- Software Version
- Software production date
- Development environment version number
- Machine serial number

Auto switch off

The “**Automatic switch-off**” function allows to set the idle time of the machine for entering the stand-by mode.

ECO mode

The “**ECO mode**” function allows to set the idle time of the machine for entering the stand-by mode.

TECHNICAL MENU

Select the “**Technical menu**” option, then press the MULTIFUNCTION button  to access the technical menu.

Enter the password to access the technical menu.

POWER OFF

Select the “**Power-off**” option, then press the MULTIFUNCTION button  to set the machine in stand-by mode.

N°	Problem encountered	Possible causes	Solution	Result
1	Machine does not turn on. Power lights are off after having pressed the MULTIFUNCTION button O .	1 - Machine is not connected to the power source.	Connected the machine to the power source.	Ok: call solved. Non-ok: go to step 2
		2 - The machine is connect to power strip not working.	Connected the machine directly to the power source.	Ok: call solved. Non-ok: go to step 3
		3 - Power supply not present.	Connect another device to check the power supply.	Ok: machine being serviced. Non-ok: electric system fault.
2	The machine requires a lot of time to heat up.	1 - Machine storage at low temperatures (e.g.: cellar/garage).	Store the coffee machine in a proper environment and run 2 supplies without capsules.	Ok: call solved. Non-ok: go to step 2
		2 - The machine has limescale build-up.	Descalc the machine.	Ok: call solved. Non-ok: machine being serviced.
3	The machine is very noisy.	1 - Machine not is on a flat and stable surface.	Check the surface.	Ok: call solved. Non-ok: go to step 2
		2 - Power supply cable incorrectly positioned.	Check the correct position of the cable into the base of the machine.	Ok: call solved. Non-ok: go to step 3
		3 - Movable parts not fitted properly.	Fit the movable parts properly.	Ok: call solved. Non-ok: go to step 4
		4 - Capsule not present.	Insert Lavazza capsule or compatible.	Ok: call solved. Non-ok: machine being serviced.
4	The machine No supply.	1 - Electrical failure: buttons not working.	Press one of the buttons and check the operation of the pilot light (ON with white blinking light) and the machine power-on.	Ok: call solved. Non-ok: go to step 2
		2 - No water	Check the water connection.	Ok: call solved. Non-ok: go to step 3
		3 - Power-on failed.	Repeat the coffee machine power-on procedure.	Ok: call solved. Non-ok: machine being serviced.

N°	Problem encountered	Possible causes	Solution	Result
5	Water leaks at the front side of the coffee machine.	1 - Spent capsule drawer not inserted correctly.	Insert the spent capsule drawer correctly.	Ok: call solved. Non-ok: go to step 2
		2 - Spent capsule drawer filled.	Empty the spent capsule drawer and the drip tray.	Ok: call solved. Non-ok: go to step 3
		3 - Capsule stuck.	Lift and lower the capsule loading lever. If this is not enough, disconnect the machine from power mains and operate manually to remove the capsule from the duct.	Ok: call solved. Non-ok: go to step 4
		4 - Capsule not compatible.	Use Lavazza capsules or compatibles.	Ok: call solved. Non-ok: machine being serviced.
6	Water leaks at the rear side of the coffee machine.	1 - Tank not inserted correctly.	Insert the tank correctly.	Ok: call solved. Non-ok: go to step 2
		2 - Tank damaged.	Check for leaks in the tank keeping it separate from the machine.	Ok: call solved. Non-ok: machine being serviced.
7	The loading lever does not reach the supply position or requires an excessive closing effort.	1 - Spent capsule drawer filled.	Empty the spent capsule drawer.	Ok: call solved. Non-ok: go to step 2
		2 - Capsule fitted incorrectly.	Repeat the sequence, lever in the off position, lever in the brewing position; if this is not enough, operate manually to remove the capsule from the duct with the machine disconnected from power mains.	Ok: call solved. Non-ok: machine being serviced.
8	The display shows the message "SYSTEM TOO HOT".	1 - Machine overheated (internally).	Wait about 15 minutes, when the machine is cool press the MULTIFUNCTION button.	Ok: call solved. Non-ok: machine being serviced.
9	The display shows the message "ERROR, CONTACT THE SERVICE CENTRE".	1 - Machine damaged, NTC error.	Power cycle the machine.	Ok: call solved. Non-ok: machine being serviced.
		2 - Machine damaged, Thermoblock error.		
		3 - Machine damaged, internal error.		

N°	Problem encountered	Possible causes	Solution	Result
10	The display shows the message "DESCALING REQUIRED".	1 - The machine has limescale build-up.	Descale the machine.	Ok: call solved. Non-ok: machine being serviced.
11	The display shows the message "CREDIT THRESHOLD REACHED".	1 - No credit available.	Contact Lavazza Customer Service	Ok: call solved. Non-ok: machine being serviced.
12	The display shows the message "MILK VALVE TIMEOUT".	1 - Machine damaged.	Power cycle the machine.	Ok: call solved. Non-ok: machine being serviced.
13	The coffee flows out too fast and no creamy froth forms on the surface	1 - Capsule not compatible.	Use Lavazza capsules or compatibles.	Ok: call solved. Non-ok: go to step 2
		2 - Capsule already used.	Bring the lever back to rest position and load a new capsule.	Ok: call solved. Non-ok: machine being serviced.
14	The coffee is cold.	1 - Coffee pours out in drops, water circuit clogged.	Run the machine washing cycle.	Ok: call solved. Non-ok: go to step 2
		2 - The machine has limescale build-up	Descale the machine.	Ok: call solved. Non-ok: machine being serviced.
15	Dispensed coffee is insufficient or excessive.	1 - Incorrect dose programming.	Program the coffee dose properly	Ok: call solved. Non-ok: machine being serviced.
16	Coffee not supplied and steam coming out of the capsule compartment.	1 - The loading lever was not set to the brewing position.	Set the loading lever to the brewing position.	Ok: call solved. Non-ok: machine being serviced.
17	Coffee pours out in drops.	1 - Faulty capsule.	Replace the capsule.	Ok: call solved. Non-ok: go to step 2
		2 - Pump working improperly.	Check for abnormal noise of the machine.	Ok: call solved. Non-ok: go to step 3
		3 - Spout/water circuit clogged.	Clean the coffee dispensing spout (see MAINTENANCE AND CLEANING).	Ok: call solved. Non-ok: go to step 4
		4 - The machine has limescale build-up.	Descale the machine.	Ok: call solved. Non-ok: machine being serviced.

N°	Problem encountered	Possible causes	Solution	Result
18	One of the six buttons is not working and the corresponding LED is OFF.	1 - Mechanical blocking	1 - Try to power the machine off by removing the power cord for 10 seconds then reconnect it. Power the machine on again and check for proper operation of all buttons.	Ok: call solved. Non-ok: go to step 2
			2 - If the problem persists, the machine can still be used with other buttons.	Ok: call solved. Non-ok: machine being serviced.

As regards the faults not covered by the above table, or if the suggested actions do not remedy the faults, contact the nearest Lavazza Authorized Service Centre.

COMMUNICATION MODULE

The BT LE module installed within this product operates at:

Max Power: < 3dBm

This device contains licence-exempt transmitter/receiver that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s).

Operation is subject to the following two conditions:

- (1) This device may not cause interference.
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.

To maintain FCC and ISSED Canada compliance, a separation distance of 7,8in (20cm) must be maintained between the user and the host product to comply with general / unrestricted RF exposure requirements

Contains FCC ID: 2AIWT-EFBTLE16

Contains IC: 21696-EFBTLE16 CAN ICES-3(B)/NMB-3(B)

TECHNICAL SPECIFICATIONS

- Power supply: 120V / 60Hz
- Nominal power: 1450W
- Dimensions:

Height	Width	Depth
13.7 in	7.9 in	17.7 in
35 cm	20 cm	45 cm
- Weight: 15.8 lb (7.2 kg)
- Water tank capacity: 18.6 US fl.oz (0.55 L)
- Materials used for the body: thermoplastic
- The machine has been developed to deliver 45 supplies (on average) per day.

SPARE PARTS

n. 10070879 Power cord

n. 10070880 Water Pipe

LAVAZZA

TORINO, ITALIA, 1895.



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