

Chapter 5

Cleaning and maintenance

16/01/2017

LAVAZZA
TECHNICAL SERVICE

LAVAZZA
TORINO, ITALIA, 1895

General cleaning

	<i><u>Frequency</u></i>
TANK	Daily
DRIP TRAY / CAPSULE DRAWER	Daily
MIXER AND FOODSTUFFS CIRCUITS	First installation / weekly / at each product filling
INSTANT CONTAINERS	Weekly / at each product filling
SERVICE SUSPENDED	Following prolonged inactivity

WARNINGS

- Do not use alkaline detergents, solvents, alcohol or aggressive substances.
- Always turn off the appliance before performing maintenance operations that require taking down components.

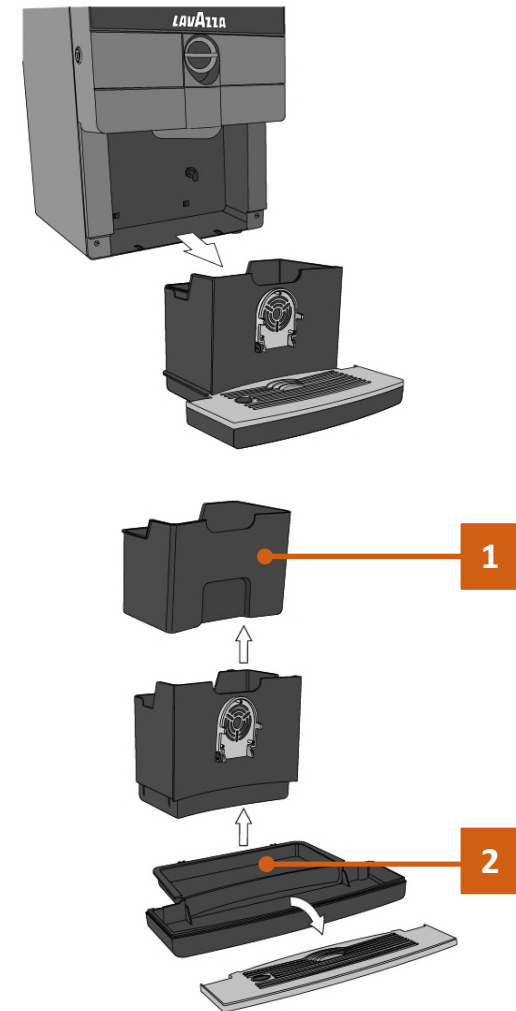
Cleaning the drip tray / used capsule drawer

- Plug the machine in and switch it on.
- Grab the sides of the drip tray / capsule drawer and pull it towards you.
The coffee grounds counter is reset when the used capsules drawer is removed with machine on.
- Empty the capsule drawer (1) and the drip tray (2) and wash them with a neutral detergent solution.

Note The machine is fitted with a presence **sensor** that inhibits machine operation if there is no **capsule container**.

The message reset time-out is set at 5 seconds (default setting), but may be modified via SW.

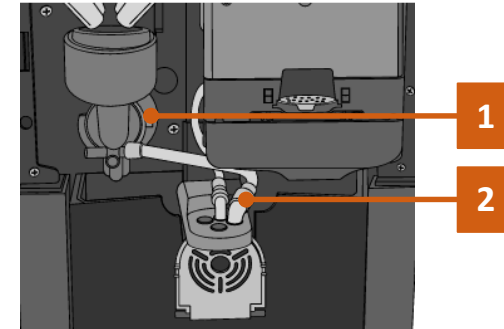
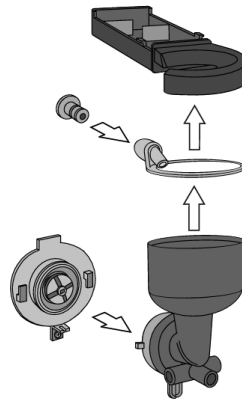
- Switch off the machine and disconnect the power cable.
- Open the door and unlock the side lock.
- Inside the machine, clean the drip tray housing and the nozzle support spout.
- Close the machine again and turn it on.



Mixer and foodstuffs circuits cleaning

- Turn clockwise the cup fixing levers (1) and release the dispenser nozzles (2) from the support.
- Take down all dispensing system components:

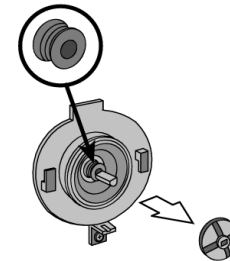
- suction drawer
- water dispensing ring
- cup
- mixer
- dispensing pipes
- product dispensing nozzle support.



- Check the wear condition of the “V ring” fitted around the mixer motor shaft and replace if worn.

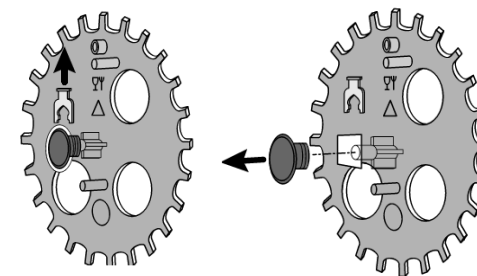
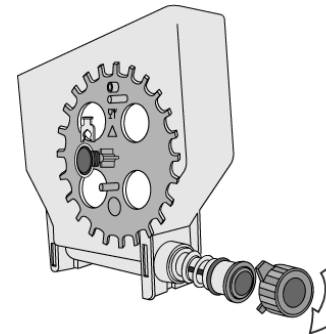
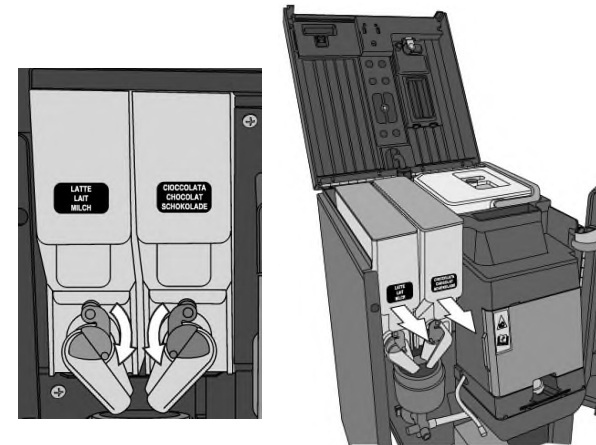
Note Replace the mixer unit gaskets every 5,000/6,000 cycles.

- Wash the disassembled parts with plenty of warm water then replace them in their housings.
- It is recommended to perform **WASHING of FOODSTUFFS CIRCUITS** > press the **PROGRAMMING** button and select **key « 3=CLEANING » (Long Espresso)** to enable the function.
- The washing warning may be set via SW.
- The display asks you to press **keys 5 + 8** to start the procedure.



Instant containers cleaning

- Turn the partitions of the product chutes into the closed position.
 - Remove the product containers by lifting them and pulling them towards you.
 - Remove the covers and empty the product residues.
 - Remove the partitions from the containers and wash them in plenty of warm water.
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- Turn the black ring nut in the rear of the powder container clockwise and remove it.
 - Extract the worm screw by pulling the black bush towards you.
For easier disassembly, push the stirring wheel in the extraction direction.
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- From the inside of the product container, lift the two fixing clips (one per side) and remove the two red caps from the outside.
 - Remove the stirrer wheel.
 - Wash the disassembled parts in plenty of warm water.



Service suspended

Should the machine remain inactive for a long time for any reason, it is required to:

- empty the water circuit following the **UNINSTALLING** cycle:
 - *PROGRAMMING button > key 1=PROG > MISCELLANEOUS > UNINSTALLING;*
- disconnect the power supply;
- empty and clean the drip tray / used capsule drawer, the tank and the powder products containers;
- clean the capsule unit and the dispensing nozzles from any product residues/powder;
- clean the internal and external surfaces with a damp cloth;
- store the device in a sheltered place, with humidity not exceeding 80% and temperature not lower than 5 °C.

Before resuming service, perform the cleaning and disinfection operations.

Maintenance

Frequency

1 – Dispensing unit	Every 10,000 drinks
2 – Product motor	As needed
3 – Room and powder extraction unit	Periodically



The **DESCALING procedure** will be implemented in the next FW version, which may be downloaded from the website <http://ts.inlavazza.it> > TECHNICAL DOCUMENTATION area for model LB 2600.

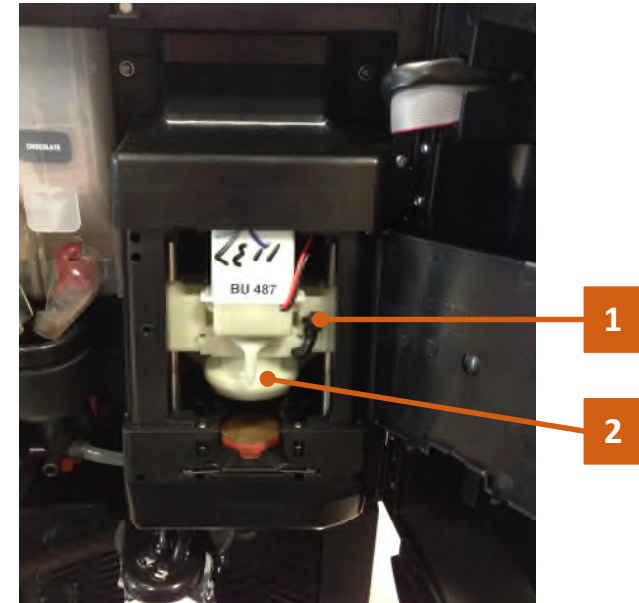
WARNINGS

- **The machine's integrity** and compliance with the regulations for systems must be checked, **at least once a year**, by skilled personnel.
- **Always turn off the machine before performing** maintenance operations that require **taking down components**.
- The frequency of operations is merely indicative as it depends on operating conditions.

1 – Dispensing unit maintenance

- Open the capsule unit door.
- Turn the capsule support stop (1) to the right.
- Extract the capsule support (2).
- Wash the extracted component with plenty of warm water.

Note After reaching 10,000 drinks, it is recommended to replace the capsule and punch seal.



2 – Product Motors maintenance

- Close the partitions of the product chutes and extract the powder drinks containers.
- Loosen the two screws fixing the machine's rear panel.
- Extract the two electric wires from the motors, grip the casing and push it down to release it from the bayonet coupling of the structure.
- The power supply wires may be removed with no tools.

Note When reassembling, comply with the polarity of the electrical connections.

3 – Room and powder extraction unit

Carefully check to ensure the rotors of the two extraction fans are free to rotate and have no obstacles or clogging.

Ensure the corrugated tube connecting the powder suction fan and the extraction box is clean and free from product deposits.

Powder suction

Room extraction unit

