



Service Manual

Rev. 03 November 2015

Table of contents	Page	Table of contents	Page
1. Introduction		4.6. Low bean level detection, dose quantity adjustment, coffee grinder blocked	5
1.1. Documentation required	1	4.7. Dose self-learning (SAS)	6
1.2. Tools and equipment required	1	4.8. Water level detection (water tank)	7
1.3. Material	1	4.9. Descaling request	7
1.4. Safety warnings	1	4.10. Water filter	8
1.5. Service Policy	2	5. Troubleshooting	
1.6.1. External machine parts	3	5.1.1. Test Mode in Moltio One Touch Milk Carafe	1
1.6.2. Internal machine parts	4	5.1.2. Test Mode in Moltio Automatic and Classic	7
2. Technical specifications		5.2. Error messages	12
2.1. Technical specifications	1	6. Service and maintenance	
2.2.1. Specification for the measurement of the coffee products temperature	2	6.1. Repair Flow	1
2.2.2. Specification for the measurement of the Milk products temperature.	3	7. Disassembly	
2.3. Machine parameters and performance	5	7.1. Outer Shell	1
3. User instructions		7.2. Coffee grinder	2
3.1.1. Customer menu in the Moltio One Touch Milk Carafe	1	7.3. Grinder blades	2
3.1.2. Customer menu in the Moltio Automatic and Classic	3	7.4. Coffee grinder adjustment	3
3.2. Operation, cleaning and maintenance	5	7.5. Solenoid valve	4
4. Operating logic		7.6. Pin boiler	4
4.1.1. Water circuit Moltio One Touch Milk Carafe	1	7.7. Steam pipe	4
4.1.2. Water circuit Moltio Automatic and Classic	2	7.8. Dispenser	5
4.2. Coffee cycle	3	7.9. Gear motor	6
4.3. Single microswitch	4	7.10. Pump	8
4.4. Temperature sensor	4		
4.5. Coffee grinder	5		

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Table of contents		Page
7.11.	Flow-meter	8
7.12.	Boiler	8
7.13.	Flow selector faucet	9
7.14.	CPU board	10
7.15.	Programming access for SSC (Saeco Service Center)	10
7.16.	KYB interface and display	10
7.17.	Fitting and removing Oetiker clamps	11
8.	Notes	
9.	Water circuit diagram	
10	Electrical diagram	

MODIFICATIONS TO SERVICE MANUAL				
From Rev.	To Rev.	Chapter	Inserted	Modified
REV.02	REV.03	01		Par.1.4 Safety warnings
		02		Par. 2.2.2 Specification for the measurement of the Milk products temperature.
		06		Par. 6.1 Repair Flow



CHAPTER 1

INTRODUCTION

1.1 Documentation required

The following documentation is needed for repair procedures:

- Instruction booklet for specific model
- Technical documentation for specific model (diagrams, exploded view, symptom cure and service manual)

1.2 Tools and equipment required

As well as the standard equipment, the following is required:

Qty.	Description	Notes
1	Screwdriver	
1	Pliers for Oetiker clamps	
1	CC -A - Vdc tester	
1	Digital thermometer	Scale limit > 150°C
1	SSC (Saeco Service Center)	Programmer (for programming and diagnostics mode)

1.3 Material

Description	Notes
Thermal paste	Heating element > 200°C
Descaler	Saeco descaler
Grease solvent	Personal choice
Silicone grease	Safe to use with food

1.4 Safety warnings

We recommend you consult the technical manual of the machine before performing any maintenance work.

Observe all applicable standards relating to the repair of electrical appliances.

Always disconnect the power plug from the mains before beginning repair work.



Simply turning off the main machine power switch is not an adequate safety precaution.

This domestic appliance is rated as insulation class I.

On completion of the repair work, insulation and dielectric rigidity tests must be performed.

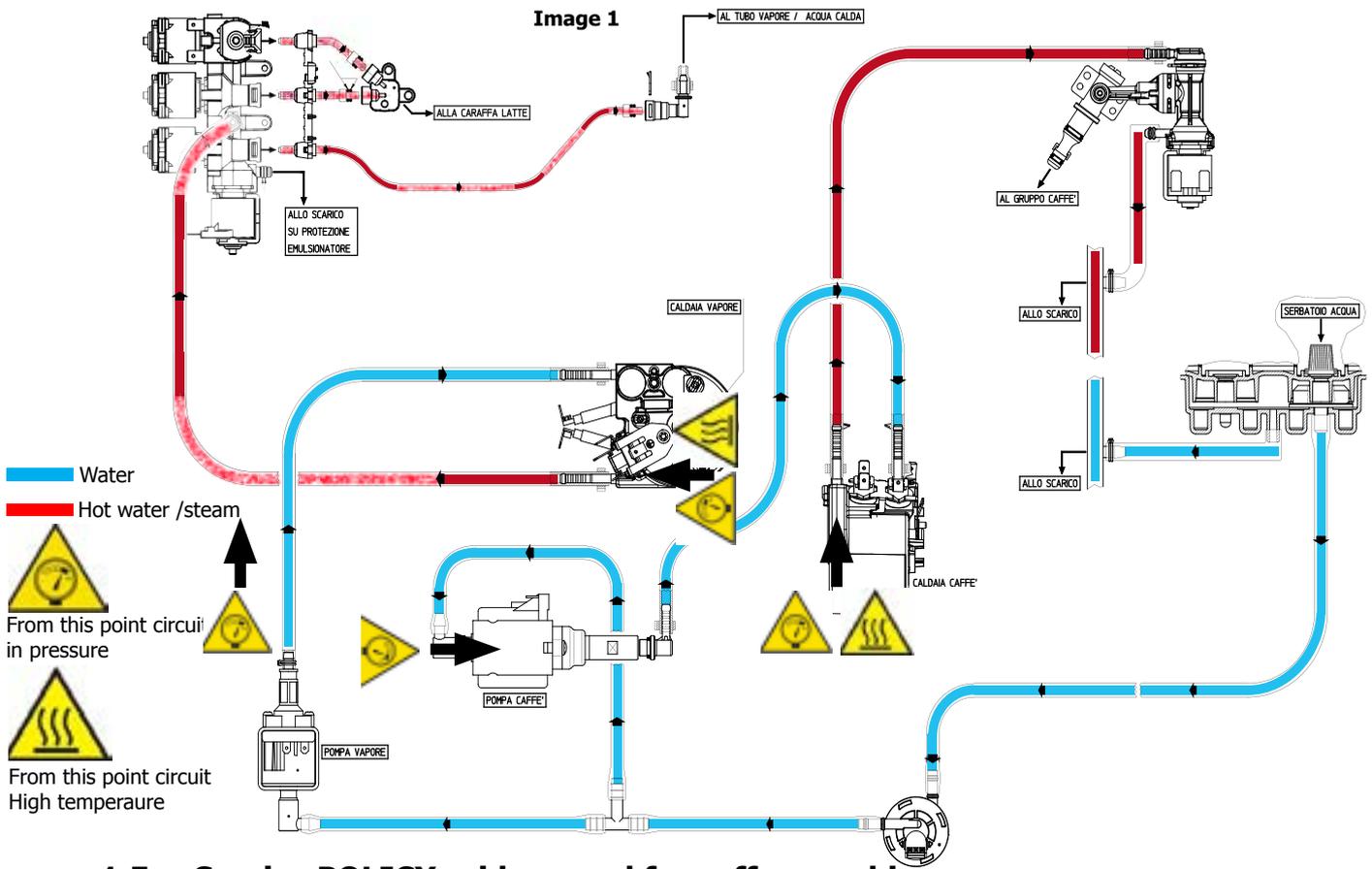


Disassembling the machine, the operator must pay attention to hot and under Pressure parts: boiler, pin-boiler, valves, dispensing, steam tube, brew unit, connections and pipes to avoid burns. Please refer to specific hydraulic circuit (Image1) to know the parts in detail.



The machine hydraulic circuit can reach maximum pressure of 16/18 bar.

To operate in safety condition is recommended to perform the Steam Out procedure in order to remove the pressure and hot water inside the hydraulic circuit.



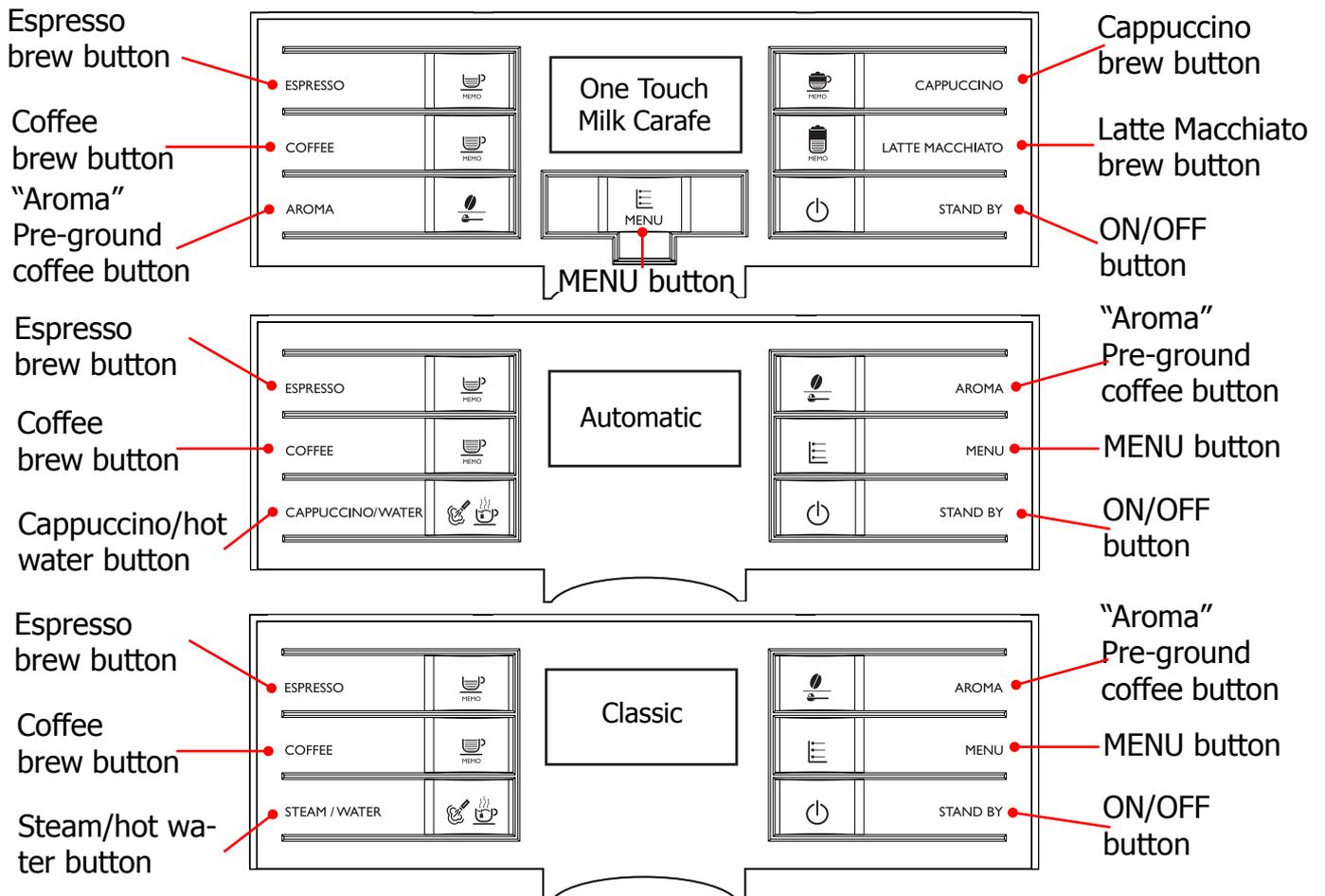
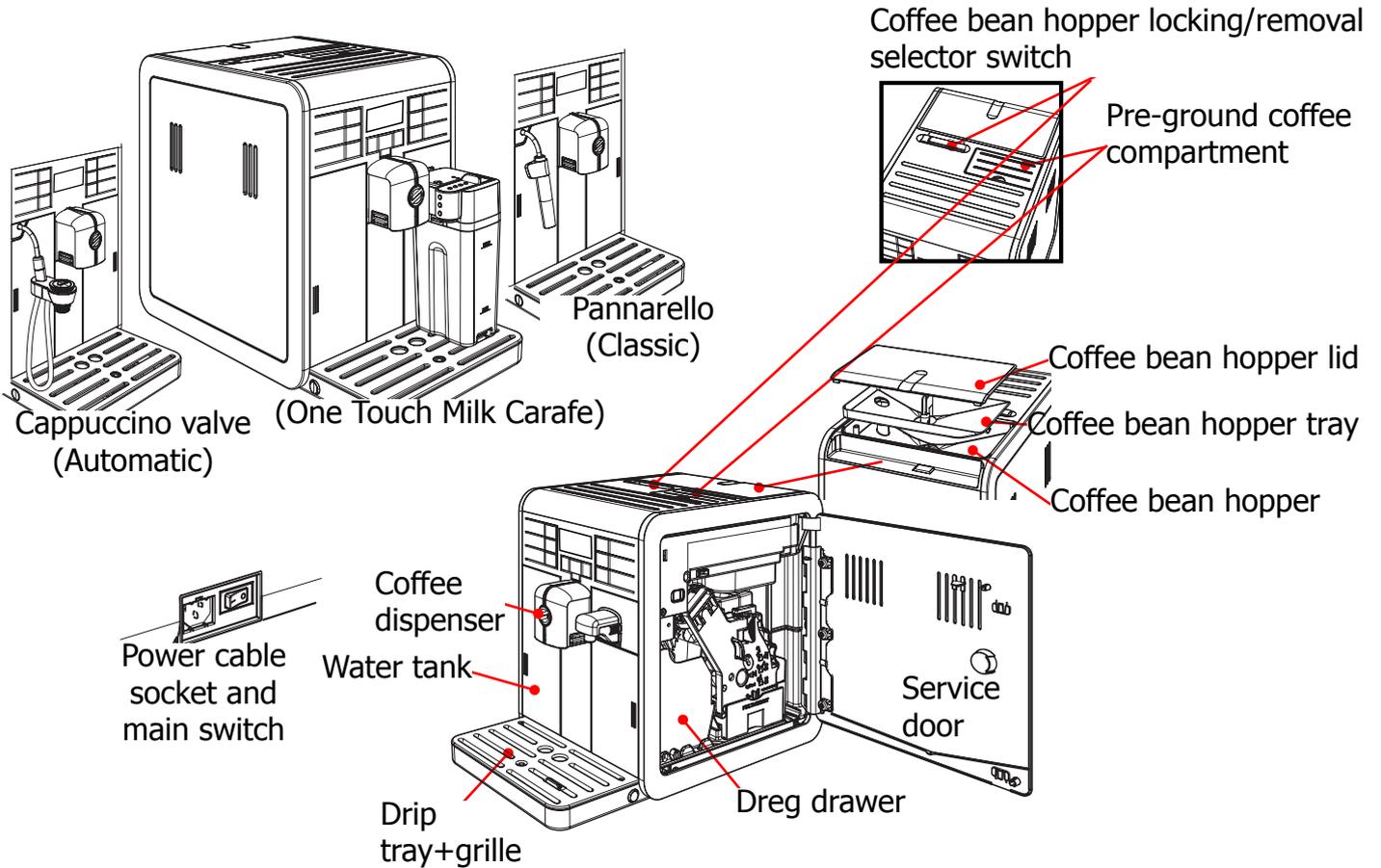
1.5 Service POLICY grid as used for coffee machine

For IN WARRANTY repairs is recommended to use when and where possible the single components, available in the exploded views of the coffee machines or of the specific components. If you find the information "SEE THE EXPLODED VIEW E....." in the assembly description field, it means that the single components of the assembly are available in the other pages of the exploded view. It's possible to use the assembly only if there is a specific Symptom Cure that include this possibility or when the single components are not available for the order.

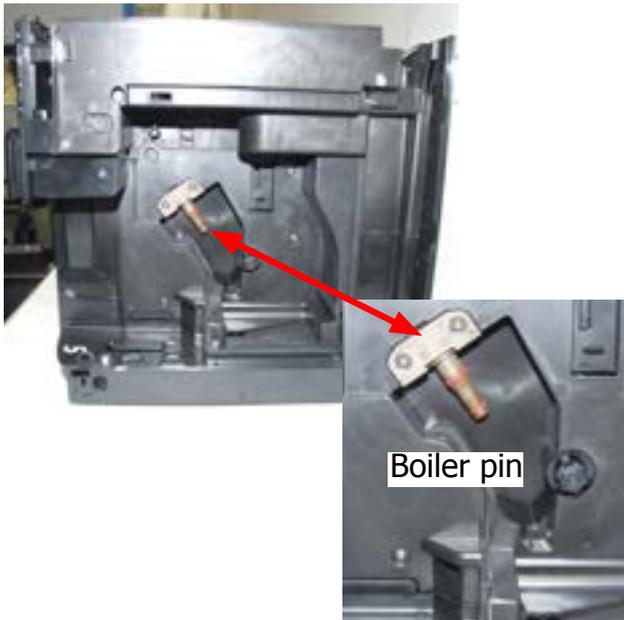
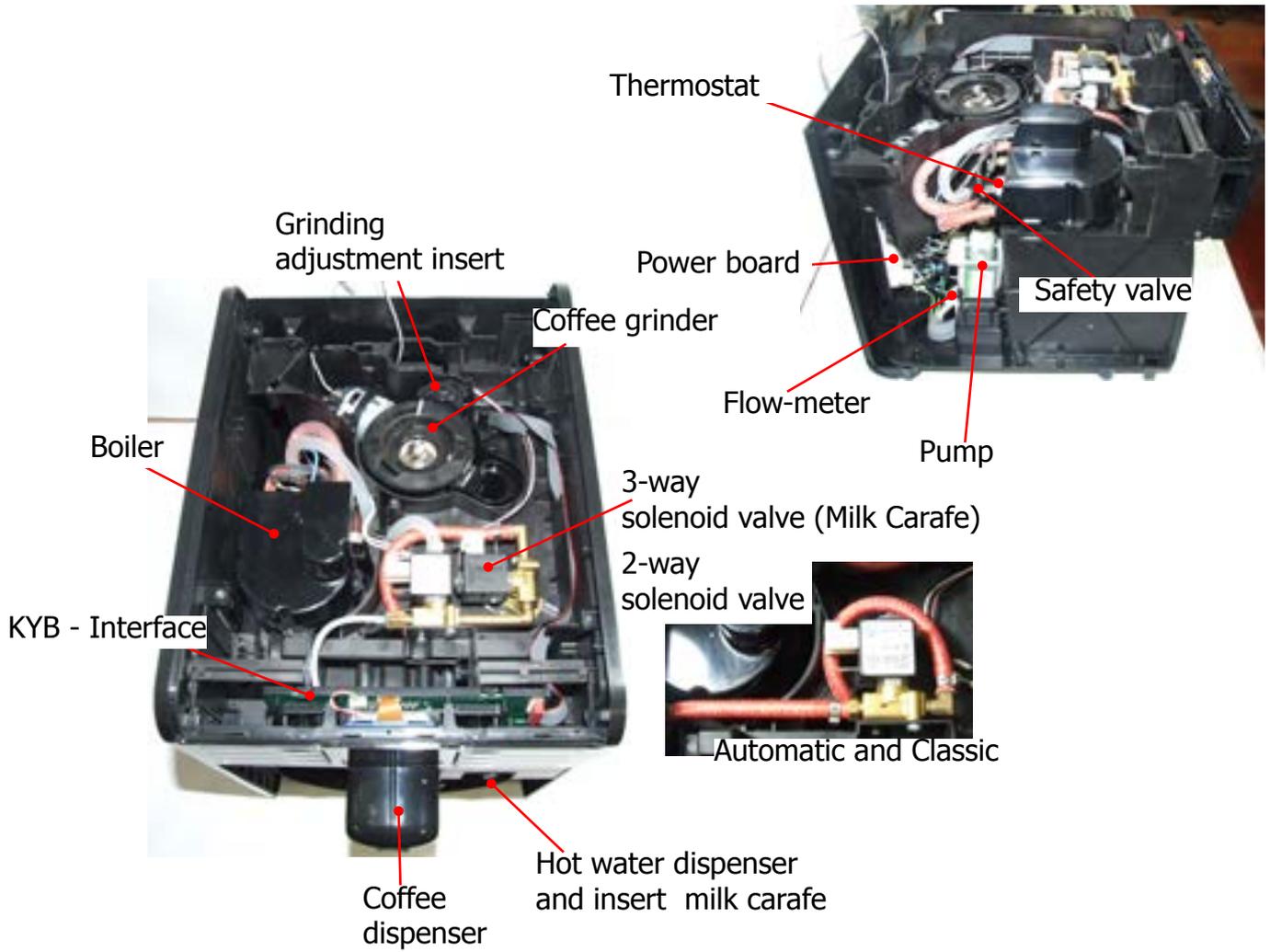
List of principal assembly present in all our coffee machines

Components	Assembly use	Single components available
COFFEE GRINDER	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the machine or of the Coffee Grinder on website
BREWING UNIT	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the machine or of the Brewing unit on website
BOILER	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the machine on website
GEAR MOTOR	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the machine on website
FILTER HOLDER	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the machine on website
MILK CARAFE	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the machine on website
THERMAL CARAFE	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the Thermal Carafe on website
MILK ISLAND	<u>Only for OOW repairs</u>	YES , to consult the specific exploded-view of the Milk Island on website

1.6.1 External machine parts



1.6.2 Internal machine parts





CHAPTER 2

TECHNICAL SPECIFICATIONS

2.1. Technical specifications

Power supply and output:	240 V~ 50 Hz 1850 W - 230 V~ 50/60 Hz 1850 W 120 V~ 60 Hz 1500 W
Temperature monitoring:	(NTC) variable resistor sensor - transmits the value to the electronic card
Safety system:	2 thermostats at 190°C one shot
Coffee heat exchanger output: Stainless steel	(230 V~) 1900 W - (120 V~) 1300 W - (100 V~) 1100 W for coffee, hot water and steam dispensing
Gear motor:	2 rotation directions; power supply 24VC
Pump:	Ulka Type EP5/S GW approx. 13-15 bar with reciprocating piston and thermal switch 100°C 48 W, 230V, 50 Hz, 120V, 60Hz 100V, 50/60 Hz
Overpressure valve:	Opening at approx. 16-18 bar
Water filter:	In tank
Coffee grinder:	Direct current motor with flat ceramic grinder blades
Automatic dosage:	Dose adjustment controlled by the electronic system
Power consumption:	During heating phase- approx. 5.6 A
Dimensions: W x H x D in mm:	256 x 350 x 470 mm
Weight:	8.5 kg
Water tank capacity:	1.9 l
Coffee bean hopper capacity:	300 g. of coffee beans
Dreg drawer capacity:	14
Water circuit filling time:	Approx. 15 sec Max. on first filling cycle
Heating time:	Approx. 45 sec.
Grinding time:	Approx. 8-10 sec.

2.2.1. Specification for the measurement of the coffee products temperature.

The temperature is influenced by the flow from the dispenser and stratification of temperatures in the glass. In order to consider these phenomena and to introduce measures that allow comparisons in controlled conditions, below guidelines must be followed:

Conditions:

- Water temperature in tank: 23°C (+/-2°C).
- It must be used a plastic cup (see picture N°1).
- It must be used a thermocouple thermometer (e.g. type K - see picture N°2).
- The coffee machine is tested without any change of parameters or calibrations, which may affect the temperature of products, so the measurement of temperature must be done with machine in default factory setting.

Procedure:

- The temperature must be measured in the cup, immediately after dispensing. Cup has to be placed on a non-metal surface using a thermocouple thermometer (Picture 1).
- The temperature in the cup is measured by immersing the probe of the thermometer up to touch the bottom. The probe then must be moved in a circular motion for 5/6 rotations. At the of the rotations, stop in the center of the cup (Picture 2).
- The highest temperature measured during the rotations is the value we are searching for, and that must be reported;
- Test measurement: from end of dispensing to the end of rotations must be completed within 12 seconds.
- the distance of the probe from the bottom of the glass is a function of the quantity of coffee dispensed: 10mm for 35gr - 17mm for 60gr - 35mm for 120gr and superior (Picture 3).

Limits of acceptability

The acceptance limits are divided by features and products and are the following:

Espresso Coffee Italy Q.ty 25/40 gr.

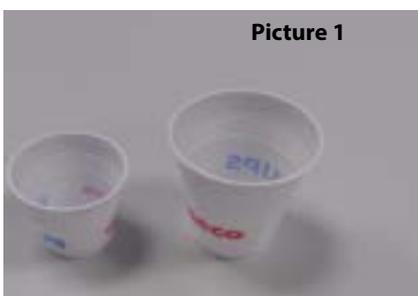
Temperature of 1st product 69°C ≤ 85°C

Temperature of 2nd product 72°C ≤ 85°C

Coffee Q.ty 70/120 gr.

Temperature of 1st product 69°C ≤ 85°C

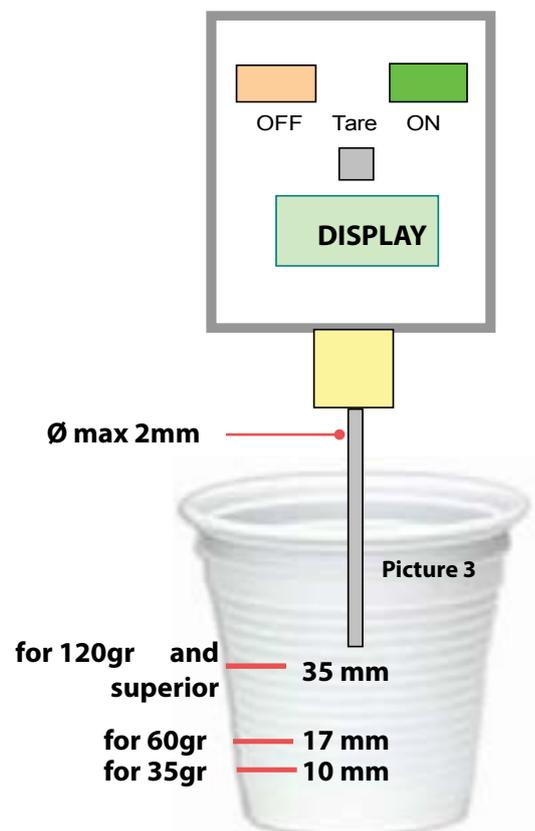
Temperature of 2nd product 72°C ≤ 85°C



Picture 1



Picture 2



2.2.2. Specification for the measurement of the Milk products temperature.

Milk evaluation

To carry out the test, a partially skimmed UHT milk with a percentage of grease between 1.5-1.8% at a refrigerator temperature Trefr. (between 4 to 10°C) must be used.

The milk product must be checked on a beaker of 250 ml of capability and with an inner diameter of 70mm, brewing 100gr of product.

Parameters to be respected:

The parameters to be respected are: milk temperature and height of the cream. Each of these parameters, however, must be evaluated depending on the type of system used for the production of hot milk. Actually three types of devices are present on the appliances:

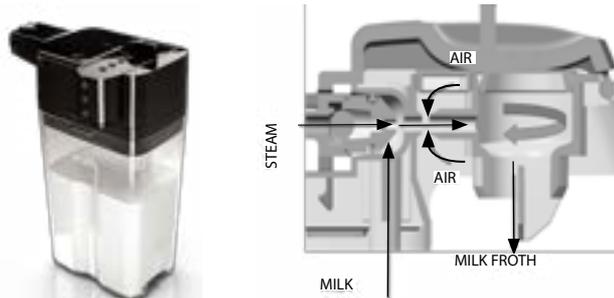
- Manual system (pannarello)
- Semi-Automatic system (cappuccinatore)
- Automatic system (carafe, Pinless wonder system, etc.)

Milk temperature in the beaker:

System with Pinless Wonder: With milk at Trefr. (about 4-10 °C): $\rightarrow \Delta \geq 45$

how does it work:

1. The milk is heated in the first chamber of the carafe thanks to the steam.
2. Then, it is mixed with air and frothed in the middle chamber.
3. Finally, in the outlet chamber, the 'typhoon effect' perfects the milk texture by removing the large bubbles



Height of the milk cream in the beaker:

Manual system (pannarello) $\geq 15\text{mm}$ on 100gr. of brewed product

Semi-automatic system (cappuccinatore) $\geq 20\text{mm}$ on 100gr. of brewed product

Automatic system: carafe, cappuccinatore, Pinless wonder e.g. (New Royal, Energica Pure, Intelia EVO latte) $\geq 20\text{mm}$ on 100gr. of brewed product

How to measure the temperature of the milk.

1. The measurement is carried out in the beaker, immediately after the end of milk brew, positioned on a non-metallic surface, using a thermocouple thermometer (eg. Type K). Stop the preparation of mixed product: at the end of milk brewing, where "One Touch product" function is present.
2. The temperature is measured by immersing the probe of the thermometer, positioning the probe inside the beaker at about 10mm from the bottom of the container, then the probe moves in a circular motion for 3-5 turns, stopping at the end, at the center of the beaker. It detects the maximum temperature reached in a time of relief between 3 to 5 seconds. It is important the mixing of milk before the measurement at 10mm from the bottom of the beaker. If the mixing is correct, temperature, for a few fractions of a second, during the measurement should not oscillate.

How to measure the milk cream.

The temperature (T_{refr} or T_{amb}) of the milk doesn't affect as much the test result on measuring the milk cream; by convection is assumed to always use milk at refrigerator temperature T_{refr} .

Manual systems (Pannarello)

Pour 100cc. of milk at T_{refr} . in a beaker of 250 ml of capacity and with a inner diameter of 70 mm; with machine in steam mode:

1. Open the steam knob to discharger water circuit for 4 sec, then close the knob.
2. Place the beaker with the frother dipped in milk, open the steam knob to maximum and start the chronometer.
3. After about 30 to 60 seconds, close the knob and check the result on milk.

Semi-automatic systems (cappuccino)

Pours milk at T_{refr} . in a container ; with the machine in steam mode:

1. Open the steam knob to discharge water circuit for 4 sec. then close the knob.
2. Insert the silicone tube in the milk container, placing a beaker of 250 ml capacity and with an inner diameter of 70 mm under the cappuccino maker and open the steam knob.
3. After having provided 100gr. of product, close the knob and check the result obtained on milk. Note: The same applies to machines which have a steam key on the user interface and a solenoid valve in place of the steam tap.

Automatic: Carafe, Cappuccino Pinless wonder (New Royal, Energica Pure, Intelia EVO Latte), etc..

After setting the machine to delivery of 100gr. of product:

1. Launch the "hot milk" function.
2. Collect the product in a beaker with a 250ml of capacity and with an inner diameter of 70 mm, and verify the result obtained on milk. Carry out the test using milk at a T_{refr} .

In case the machine allows modify of the emulsion through the menu, use the machine with the emulsion set to the default value.

Related to the above testing procedure derives the following table of acceptability:

Manual, Semi-Automatic and Automatic's Milk System	
Grams of Product	Minimun Height of the milk cream
≥ 130	≥ 30mm
120	≥ 25mm
110	≥ 22mm
100	≥ 20mm
90	≥ 16mm
80	≥ 13mm
70	≥ 11mm

NB: To verify more accurately the height of the cream, a practical expedient dictated by experience is to add to the product just delivered a small amount of coffee. The addition of coffee immediately put in evidence the surface of separation between liquid and cream.

2.3. Machine parameters and performance

PRODUCT QUANTITY	Minimum quantity (Puls.)	Default quantity (Puls.)	Maximum quantity (Puls.)	User programmable	Programm. by Production / Service
Espresso	50	165	600	Yes	No
Long coffee	70	440	600	Yes	No
Pre-ground	No				
Hot water	Continues until the water supply has been exhausted (capacitive sensor)				
Steam pannarello (frother)	Continues until the water supply has been exhausted (capacitive sensor)				

RINSE	Initial rinse	Final rinse
When performed	When the machine is switched on and the boiler temperature is $\leq 50^{\circ}\text{C}$	When the machine is switched off electronically, manually or automatically after 30', if at least one coffee has been dispensed, before switching off
No. of pulses	180	80
Stopping option	Yes, by pressing any key	Yes, by pressing any key
User disable option	No	No
Production/Service department disable option	No	No
No. of pulses user adjustment option	No	No
No. of pulses Production/Service department adjustment option	No	No
Pulse range (Min. – Max.)	No	No

Descaling cycle frequency			
Hardness	Water hardness	Without water filter	With water filter
1	Soft (up to 7°dH)	240 litres (480,000 pulses)	480 litres (960,000 pulses)
2	Medium (7° - 14°dH)	120 litres (240,000 pulses)	240 litres (480,000 pulses)
3	Hard (15° - 21°dH)	60 litres (120,000 pulses)	120 litres (240,000 pulses)
4	Very hard (over 21°dH)	30 litres (60,000 pulses)	60 litres (120,000 pulses)

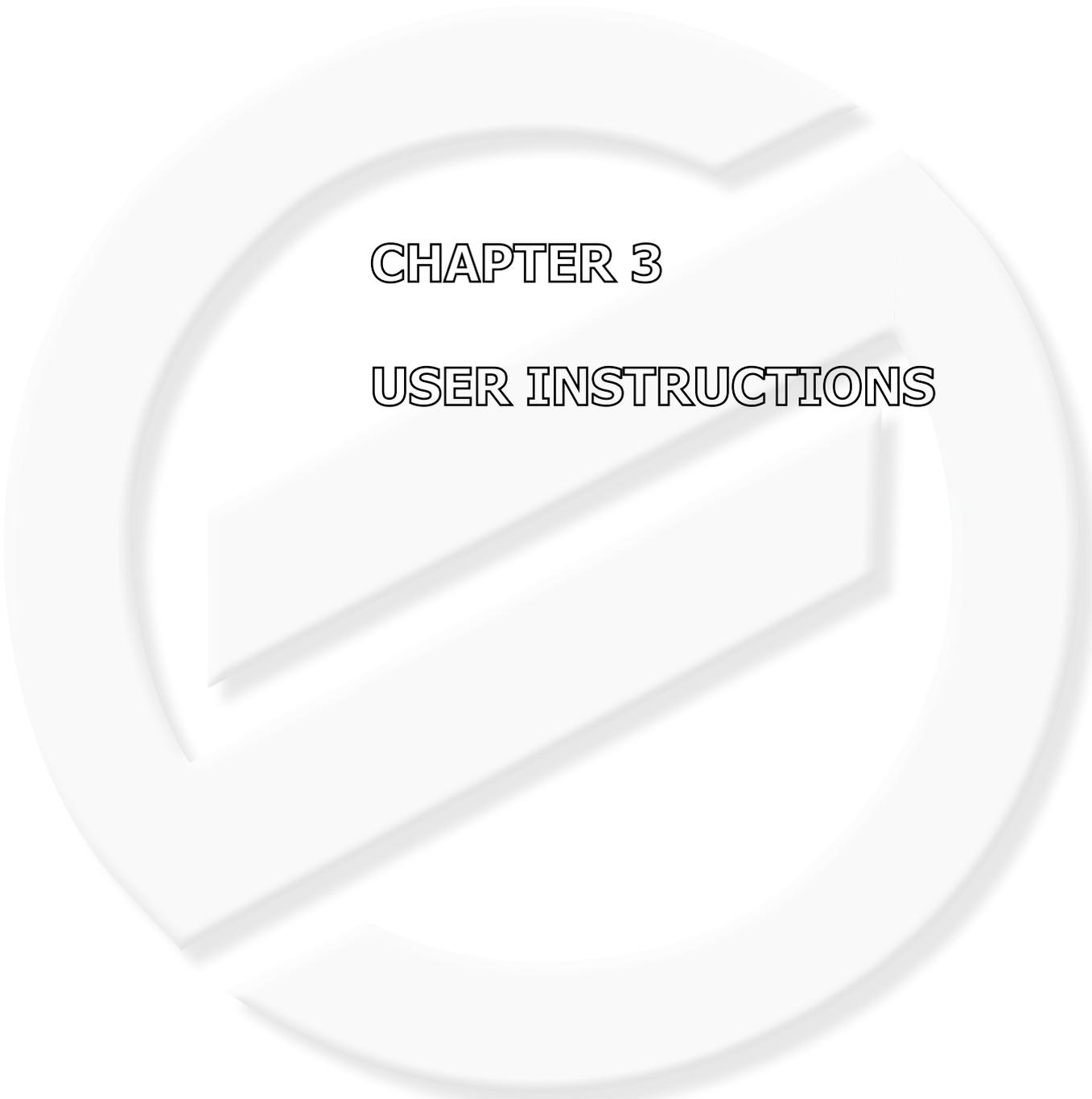
The default water hardness level is 4. Each litre of water corresponds to approximately 2,000 pulses.

In the machines where is not possible change the water hardness the default hardness level is 3.

DREG DRAWER	Description and values
Time-out for dreg drawer	5 sec.
Reset dreg counter	Dreg emptying alarm, if the dreg drawer is removed for more than 5 seconds.

STANDBY	Description and values
Inlet time (default)	30 minutes
Inlet time programmed by Production/Service	Yes
Boiler temperature during Standby	Boiler OFF

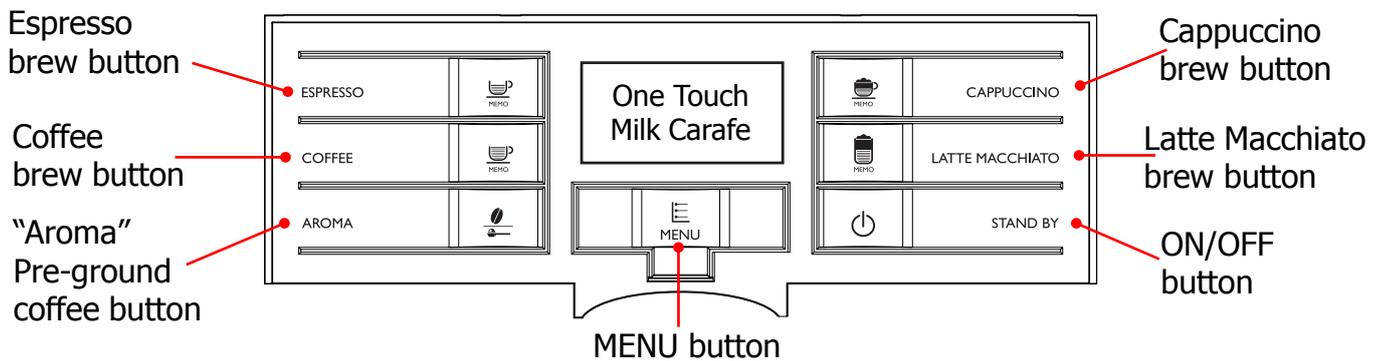
WATER TANK	Description
Water reserve (pulses) with water filter	200
Water reserve (pulses) with no water filter	200
Water reserve modifiable by Production/Service departments	No
"Fill tank" alarm	Yes
"No tray" alarm	Yes (Fill tank)
Water mains	No



CHAPTER 3

USER INSTRUCTIONS

3.1.1. Customer menu in the Moltio one Touch Milk Carafe.



This machine is equipped with a colour-coded system to make your understanding of the display signals easier.

The icons are colour-coded according to the traffic light principle.

Machine ready signals (**GREEN** colour)

	The machine is ready to brew coffee with Arabica coffee beans		The machine is brewing one cup of coffee.
	The machine is ready to brew coffee with Robusta coffee beans		The machine is brewing two cups of espresso.
	The machine is ready to brew coffee with a mix of coffee beans		The machine is brewing two cups of coffee.
	The machine is ready to brew pre-ground coffee.		Coffee brewing using pre-ground coffee in progress.
	Select the programming menu or special beverages menu		The machine is programming the amount of coffee to brew.
	Hot milk or hot water selection.		Hot milk brewing.
	Hot water dispensing.		The machine is brewing cappuccino.
	The machine is brewing one cup of espresso.		The machine is programming the amount of milk to dispense for the cappuccino.



The machine is programming the amount of coffee to dispense for the cappuccino.



The machine is programming the amount of milk to dispense for the hot milk.



The machine is brewing Latte Macchiato.



Insert the water dispensing spout and press the "MEMO" button to start dispensing.

Press "MEMO" to exit.



The machine is programming the amount of milk to dispense for the Latte Macchiato.



The machine will remind the user that the carafe must be inserted.



The machine is programming the amount of coffee to dispense for the Latte Macchiato.

Machine ready signals (YELLOW colour)



The machine is heating up to brew beverages or dispense hot water.



The brew group is being reset due to machine reset.



The machine is heating up during beverages programming.



Refill the coffee bean hopper with coffee beans and restart the cycle.



The machine is performing the rinse cycle. Wait until the machine has completed the cycle.



Prime the circuit.



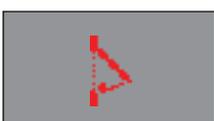
The machine needs the "INTENZA+" water filter to be replaced.



The machine needs to be descaled. Press the "MEMO" button to start the descaling process. Follow the steps described in the descaling chapter of this manual. If you want to descale later, press the "MEMO" button to continue using the machine.

Please note that not descaling your machine will ultimately make it stop working properly. In this case repair is NOT covered under your warranty.

Machine ready signals (RED colour)



Close the service door.



Insert the coffee grounds drawer.



Fill the coffee bean hopper.



Empty the coffee grounds drawer and the coffee residues drawer.



The brew group must be inserted into the machine.



Fully insert the coffee grounds drawer before turning the machine off.



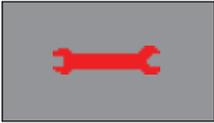
Fill the water tank.



Insert drip tray.

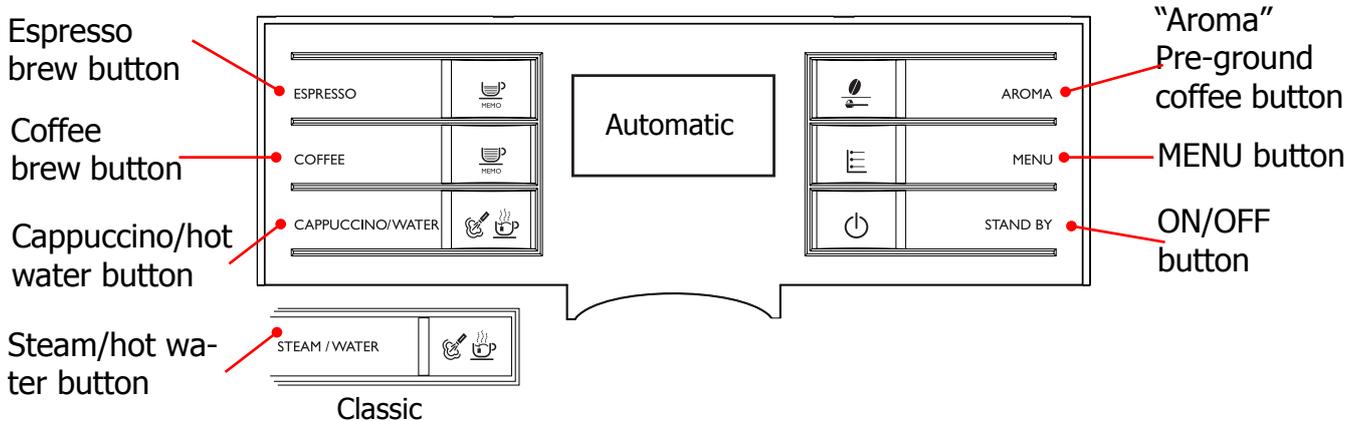


Insert the coffee bean hopper.



Turn off the machine. After 30-seconds, turn it back on. Try this 2 or 3 times. If the machine does not start, contact the Philips SAECO hotline in your country and communicate the Error-code which you see on the display.

3.1.2. Customer menu in the Automatic and Classic.



This machine is equipped with a colour-coded system to make your understanding of the display signals easier.

The icons are colour-coded according to the traffic light principle.

Machine ready signals (**GREEN** colour)

	The machine is ready to brew coffee with Arabica coffee beans		Steam or hot water selection.
	The machine is ready to brew coffee with Robusta coffee beans		Steam dispensing
	The machine is ready to brew coffee with a mix of coffee beans		The machine is brewing one cup of espresso.
	The machine is ready to brew pre-ground coffee.		The machine is brewing one cup of espresso.
	Steam or hot water selection.		The machine is brewing two cups of espresso.



The machine is brewing two cups of coffee.



The machine is programming the amount of coffee to brew.



Coffee brewing using pre-ground coffee in progress.

Machine ready signals (YELLOW colour)



The machine is heating up to brew beverages or dispense hot water.



The brew group is being reset due to machine reset.



The machine is performing the rinse cycle. Wait until the machine has completed the cycle.



Refill the coffee bean hopper with coffee beans and restart the cycle.



The machine needs the "INTENZA+" water filter to be replaced.



Prime the circuit.



The machine needs to be descaled. Press the "MEMO" button to start the descaling process. Follow the steps described in the descaling chapter of this manual. If you want to descale later, press the "MEMO" button to continue using the machine.

Please note that not descaling your machine will ultimately make it stop working properly. In this case repair is NOT covered under your warranty.

Machine ready signals (RED colour)



Close the service door.



Fully insert the coffee grounds drawer before turning the machine off.



Fill the coffee bean hopper.



Fill the water tank.



The brew group must be inserted into the machine.



Insert the coffee bean hopper.



Insert the coffee grounds drawer.



Empty the coffee grounds drawer and the coffee residues drawer.



Turn off the machine. After 30-seconds, turn it back on. Try this 2 or 3 times. If the machine does not start, contact the Philips SAECO hotline in your country and communicate the Error-code which you see on the display.

3.2. Operation, cleaning and maintenance

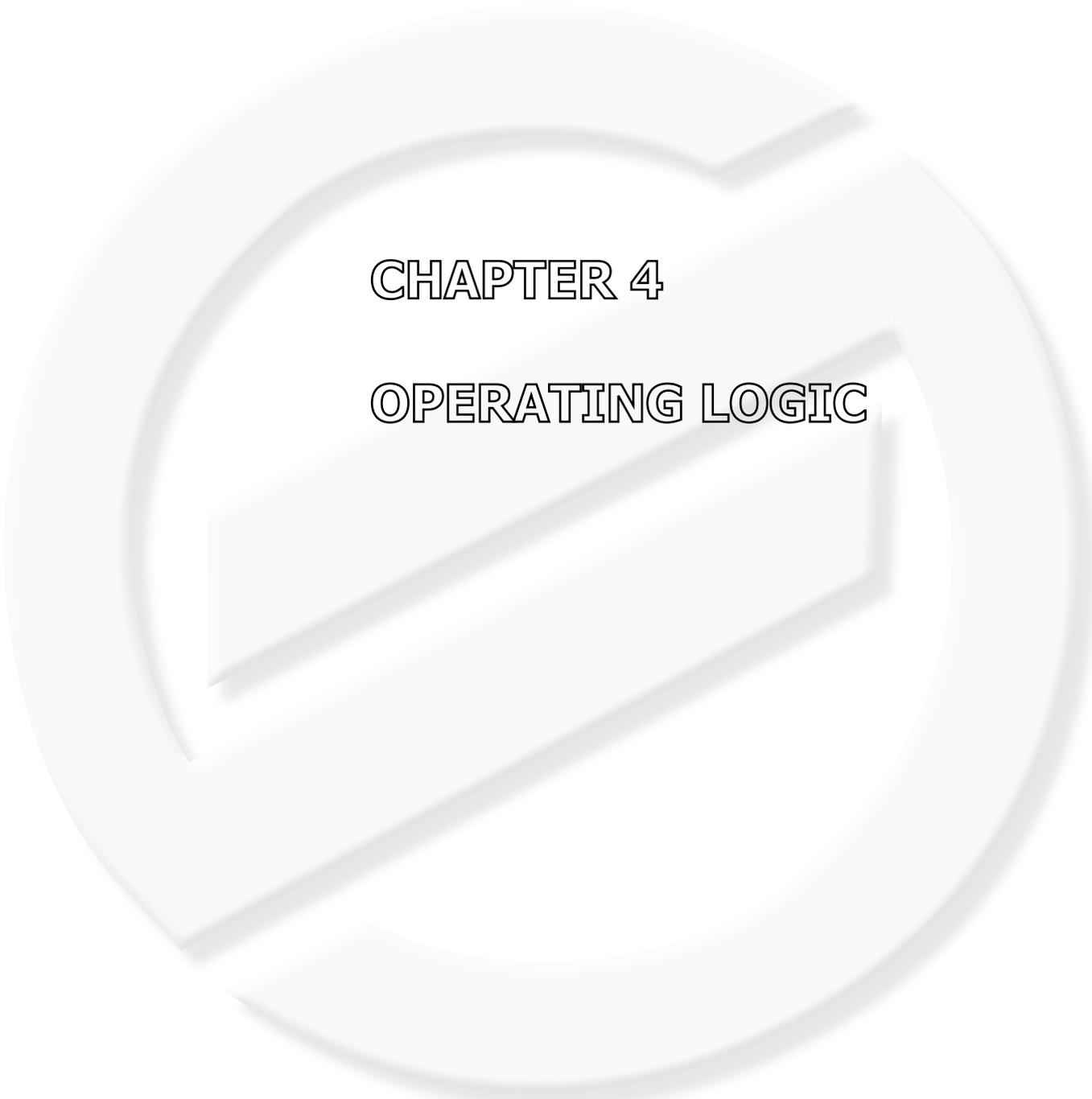
Operating the machine		
1	Fill water tank	
2	Fill the coffee bean hopper	
3	Switch on the appliance	
4	Press the button to start the appliance	
5	Heating	When the heating phase begins, wait for it to finish
6	Rinse	Carry out a rinse cycle for the internal circuits
7	Machine ready	The machine is ready to dispense beverages

CLEANING AND TECHNICAL SERVICING		
A	Empty the dregs drawer	When indicated
B	Empty the drip tray	As necessary
C	Clean the water tank	Weekly
D	Clean the coffee bean hopper	As necessary
E	Clean the casing	As necessary
F	Clean the brewing unit	Every time the coffee bean hopper is filled or weekly
	Lubricate the brewing unit	After 500 dispensing cycles or when the grease is no longer present on the brewing unit
	Clean the unit housing	Weekly
H	Descaling	When indicated

Descaling cycle frequency			
Hardness	Water hardness	Without water filter	With water filter
1	Soft (up to 7°dH)	240 litres (480,000 pulses)	480 litres (960,000 pulses)
2	Medium (7° - 14°dH)	120 litres (240,000 pulses)	240 litres (480,000 pulses)
3	Hard (15° - 21°dH)	60 litres (120,000 pulses)	120 litres (240,000 pulses)
4	Very hard (over 21°dH)	30 litres (60,000 pulses)	60 litres (120,000 pulses)

The default water hardness level is 4. Each litre of water corresponds to approximately 2,000 pulses.

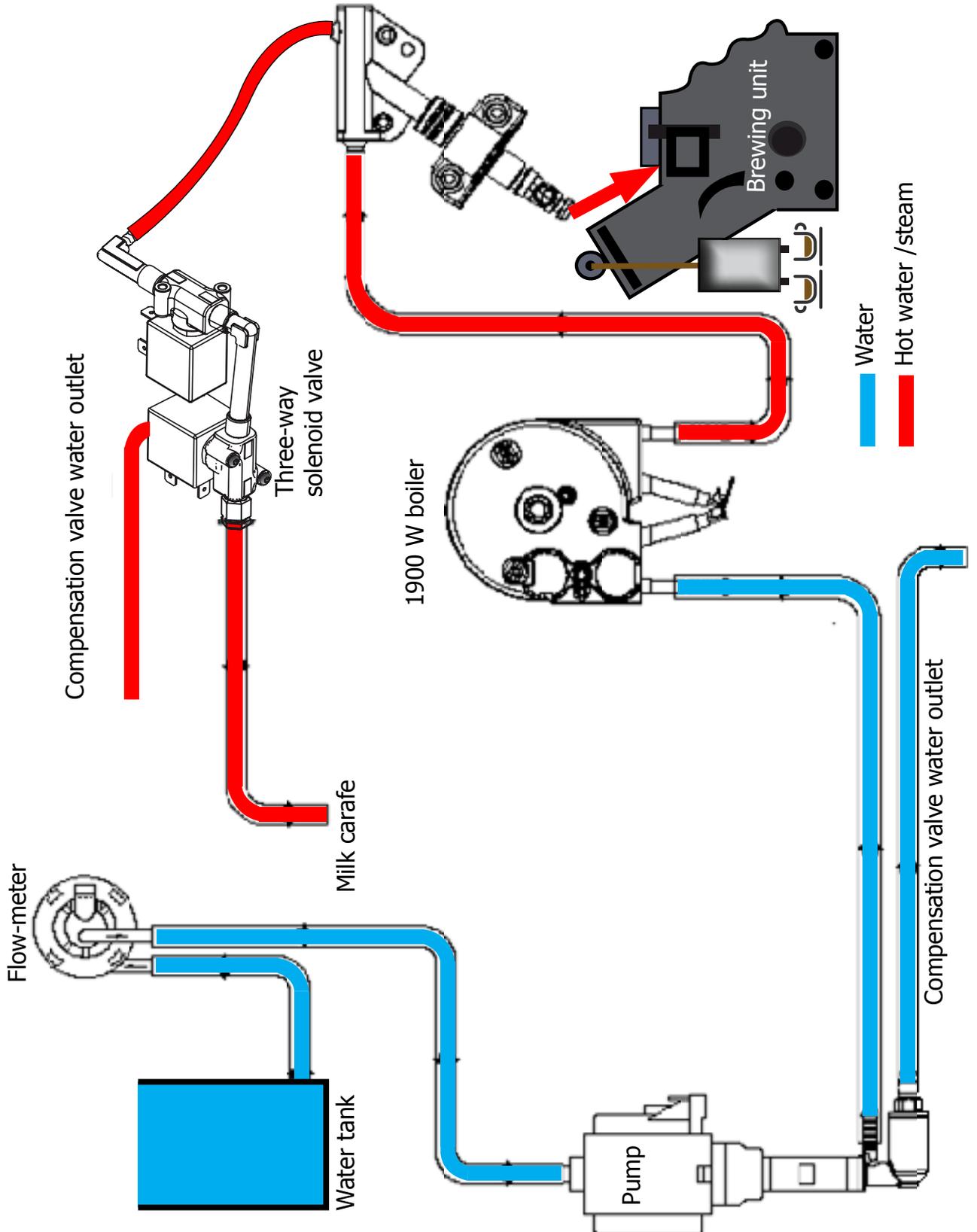
In the machines where is not possible change the water hardness the default hardness level is 3.



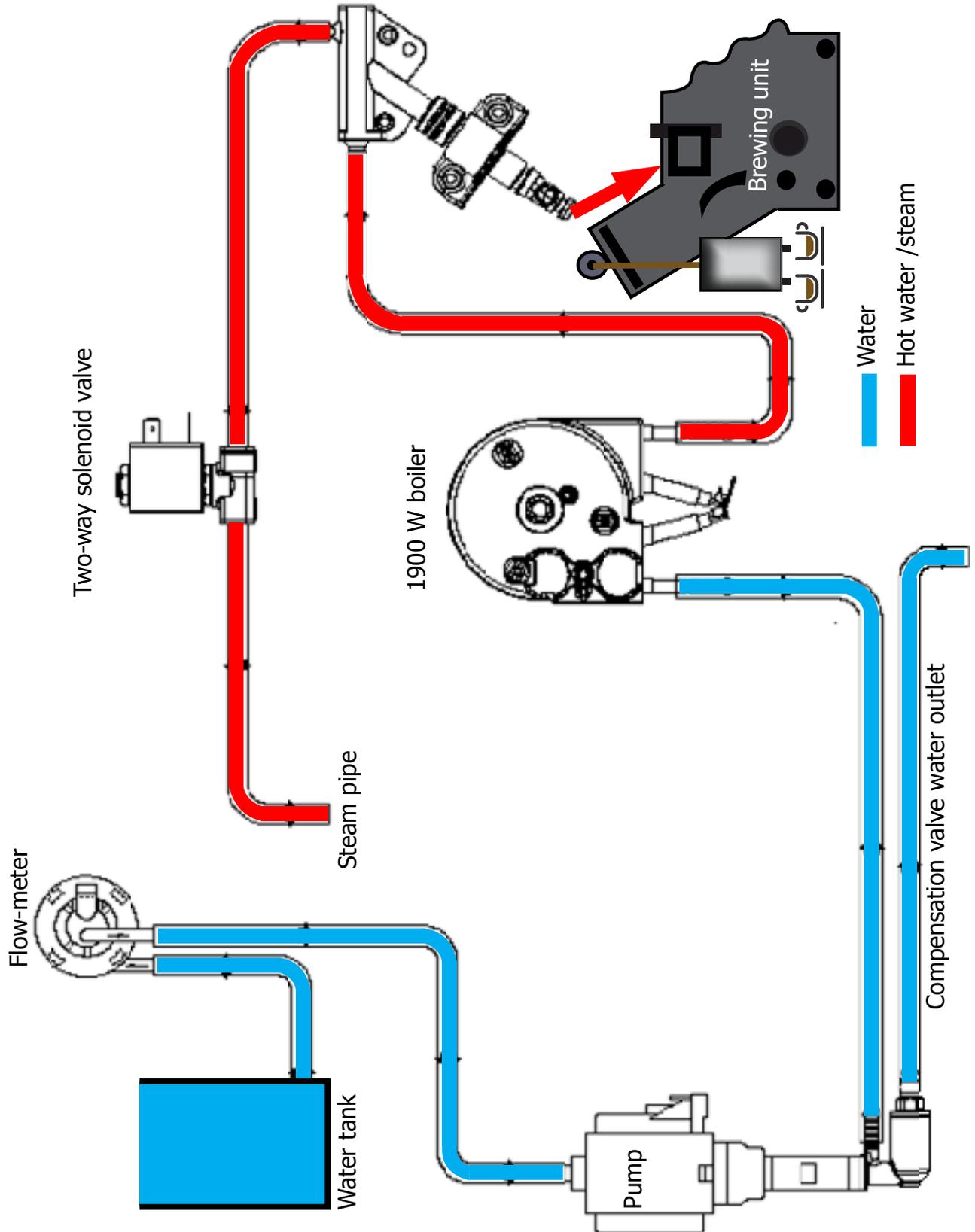
CHAPTER 4

OPERATING LOGIC

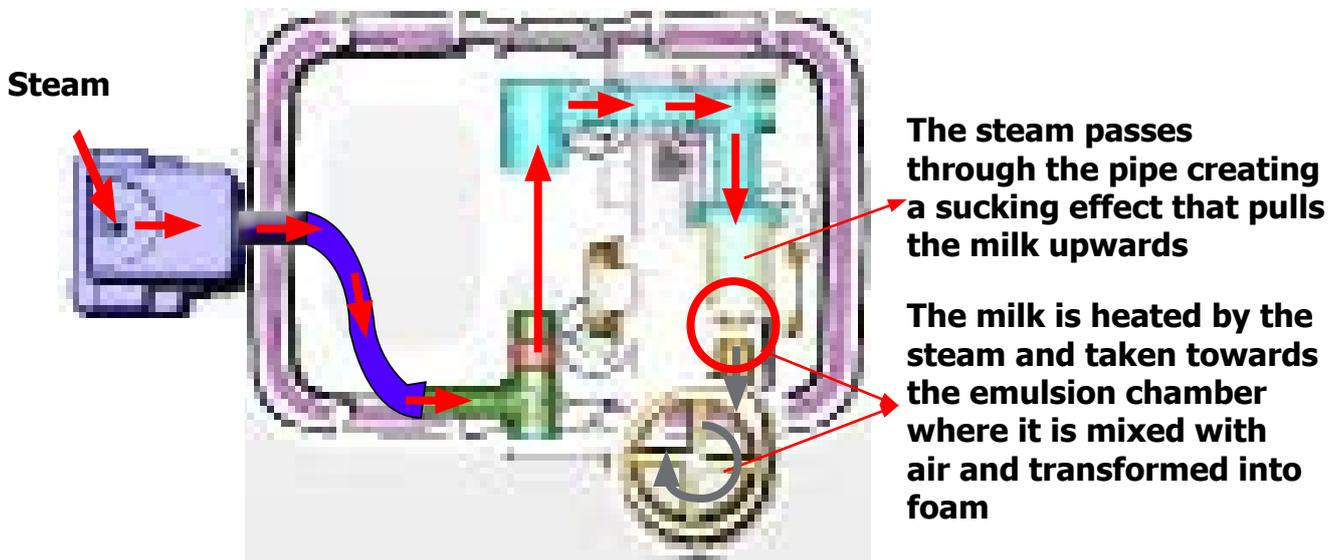
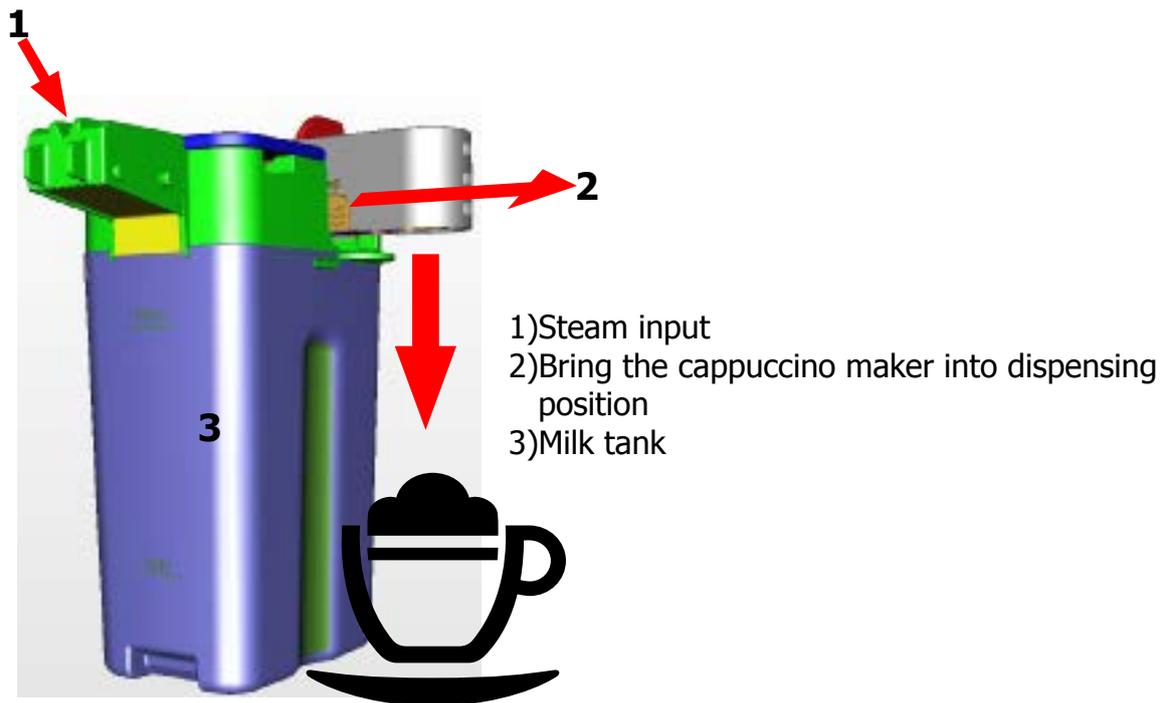
4.1.1. Water circuit in Moltio One Touch Milk Carafe



4.1.2. Water circuit in Moltio Classic and Automatic



4.1.2. Milk Carafe



4.2. Coffee cycle

Main switch ON	START		STOP
Time			
Coffee grinder			Pulses (Dosage)
Heating	approx. 45 sec.		
Pump			Pump operation (flow meter pulses) in accordance with the amount of product selected.
Brewing unit gear motor			*
Status	Heating	Ready	Coffee cycle

Notes: * Only with Pre-brewing



Single microswitch gear motor

Switching on

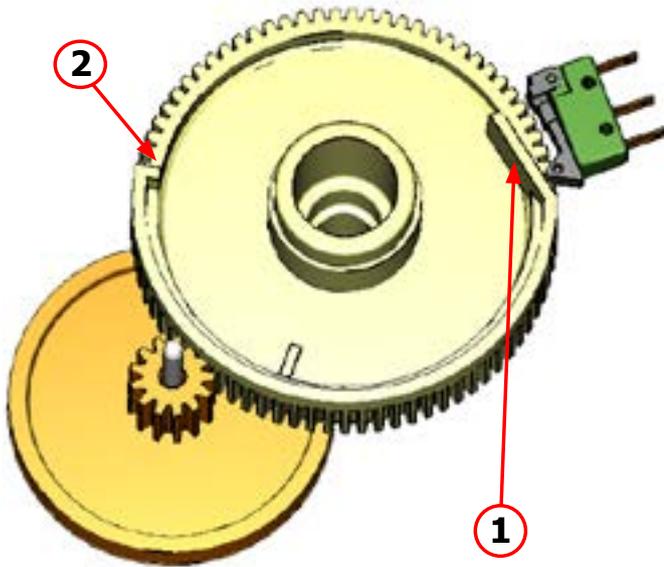
When the machine is switched on, the gear motor repositions itself as follows:

- It acts on microswitch 1 (see following chapter).
- The gear motor changes its rotation direction and moves upwards again by approx. 1-2 mm.
- The boiler begins to heat the water for approx. 45 sec., at full power, in order to reach the optimal temperature. The temperature will then remain at a constant level.

Coffee cycle

1. The coffee grinder starts the grinding process (controlled by pulses generated by a sensor).
2. The gear motor (brewing unit) moves to the brewing position.
3. Preliminary dispensing phase (short pump activity, short pause).
4. Product dispensing (the pump operation period is defined by the amount of product dispensed).
5. The gear motor moves to its home position (the dregs are expelled automatically).

4.3. Single microswitch



The gear motor is powered by a direct current motor that engages with the smaller double toothed wheel using a worm screw. The unit is mounted on the axle of the large gear wheel and when a coffee is requested, it moves from the standby position to the dispensing position, and then back to the standby position again.

- **Standby position: 1**

- **Dispensing position: 2**

4.4. Temperature sensor (adjustment)

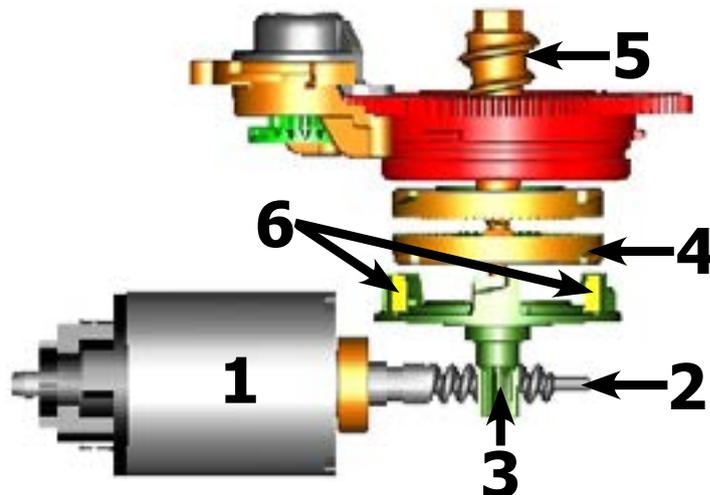
Temp. (°C)	R nom (kΩ)	ΔR (+/- %)
20	61.465	8.6
50	17.599	5.9
75	7.214	4.1
80	6.121	3.7
85	5.213	3.4
90	4.459	3.1
100	3.3	2.5
125	1.653	3.9
150	0.893	5.1

An NTC is used as a temperature sensor; in the event of overheating this reduces boiler element power consumption.

The electronic system detects the current boiler temperature from the drop in voltage of the sensor and adjusts it accordingly.

Heating element values and corresponding temperatures: see table.

4.5. Coffee grinder

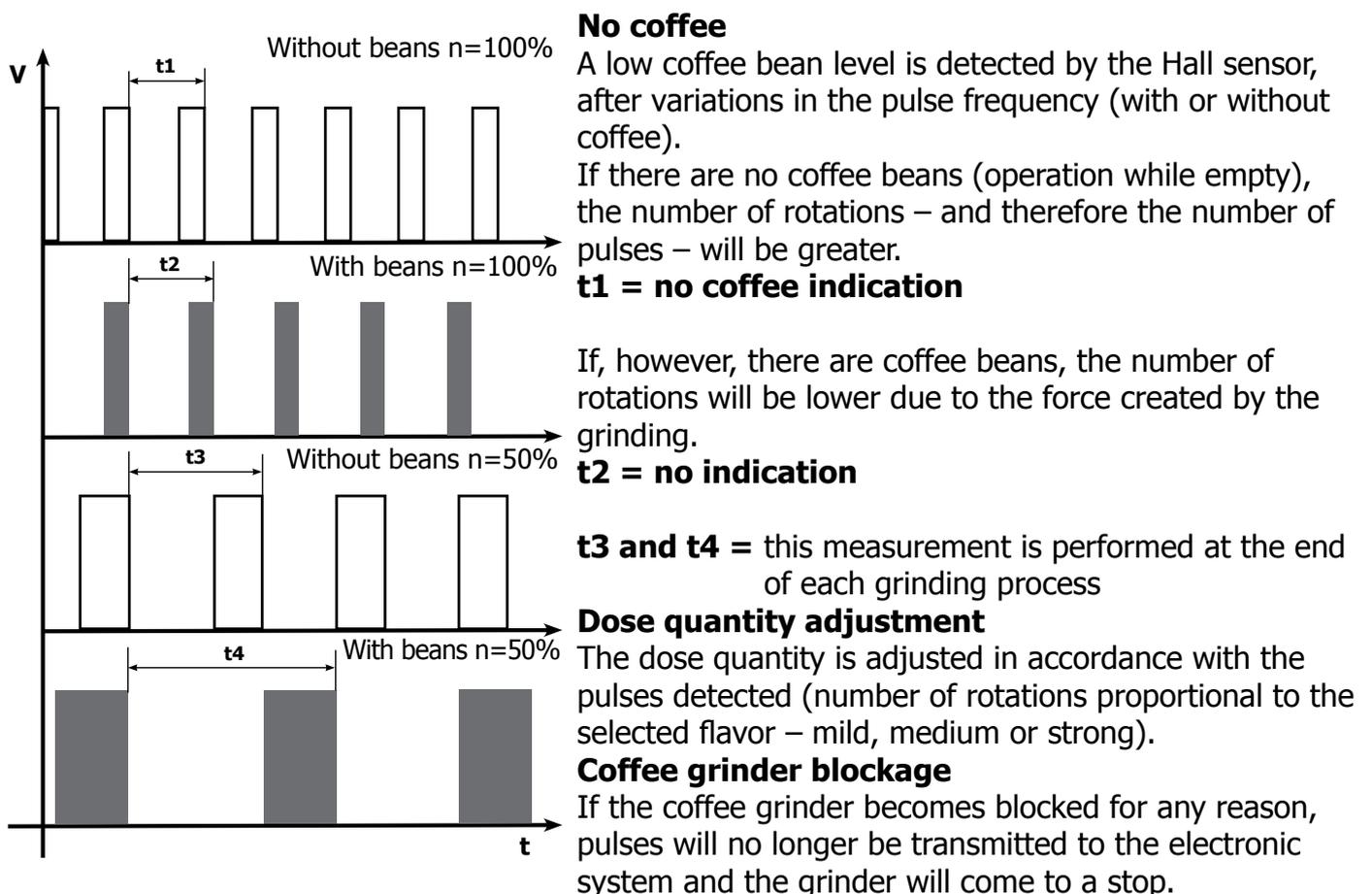


The coffee grinder is driven by a direct current motor (1) using a worm screw helicoidal wheel transmission (2).

The worm screw (2) drives a plastic gear wheel (3), which turns the lower grinder (4) and the increment pin (5)

There are two magnets (6) in the gear wheel; at every rotation these induce two pulses to a Hall sensor, which in turn transmits them to the electronic system.

4.6. Low bean level detection, dose quantity adjustment, coffee grinder blocked



4.7. Dose self-learning (SAS)

The aim of this function is to automatically regulate the average dose of ground coffee (SELF-LEARNING); this takes place with an algorithm based on the following values and setting by the user:

1. Number of coffee grinder pulses during the grinding cycle.
2. Max. average value of the power consumed by the gear motor during the coffee brewing cycle.
3. Aroma selected by the user.

The algorithm compares the maximum average value of the power consumed by the gear motor with the value listed in the table for the selected aroma, in order to calculate the new grinding pulse value for the next coffee produced.

If the power consumption value is less than the minimum current value, the grinding pulses will be increased by 2.

If the power consumption value is greater than the maximum current value, the grinding pulses will be decreased by 4.

If the power consumption value falls within the "over-torque" interval, the product will be dispensed and the grinding pulses will be decreased by 10.

If the power consumption value falls within the "abort cycle" interval, the dreg will be expelled and the grinding pulses will be decreased by 10.

If the "pre-ground" flavour is selected by the user, no modification will be made.

This guarantees that, regardless of the coffee type used, the grinding level setting and the wear on the grinders, the ground coffee dose always remains constant.

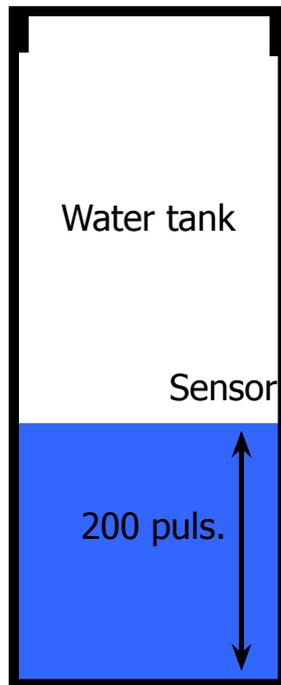
		DOSE ADJUSTMENT (NUMBER OF GRINDER IMPULSES) TO APPLY TO MED AROMA						
		3 levels	5 levels	+2	0	-4	-10	-10 and CYCLE ABORTED
Aroma of the grinded product	A	 Light	 Very Light	MAX_CURRENT_ma <150mA	<=150mA MAX_CURRENT_ma <=250mA	MAX_CURRENT_ma >250mA	MAX_CURRENT_ma >800mA	MAX_CURRENT_ma >1000mA
	B	 Med	 Light	MAX_CURRENT_ma <250mA	<=250mA MAX_CURRENT_ma <=350mA	MAX_CURRENT_ma >350mA	MAX_CURRENT_ma >800mA	MAX_CURRENT_ma >1000mA
			 Med					
	C	 Strong	 Strong	MAX_CURRENT_ma <350mA	<=350mA MAX_CURRENT_ma <=500mA	MAX_CURRENT_ma >500mA	MAX_CURRENT_ma >800mA	MAX_CURRENT_ma >1000mA
			 Very Strong					

Important:

For perfect operation, machine adjustment should take place in the area of the fields highlighted in green (A, B, C). When the type or brand of coffee is changed, there may be variations in the size of the beans and their stickiness or roasting level. This leads to variations in power consumption (mA), with resulting excessive or insufficient doses (until the necessary adjustments have been made to compensate for this change).

Caution: In the case of excessive dosage, powder may be expelled into the dreg drawer. This is not a fault, but can occur during preliminary operation or after a service.

4.8. Water level detection (water tank)



“Water low” message (water reserve)

Function:

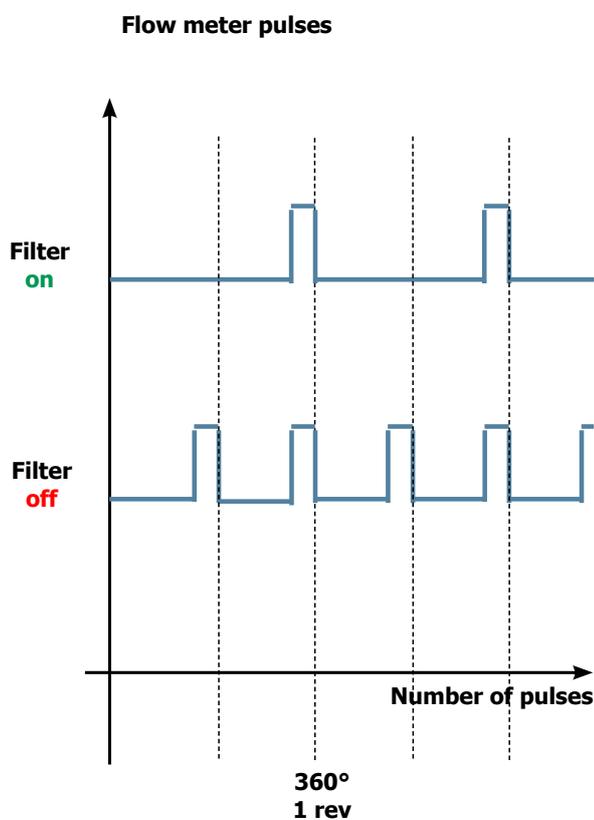
The water level is monitored by a capacitive sensor, located one third of the way up the water tank wall.

If the electronics assembly detects, by means of the sensor, that the amount of water in the tank has dropped below the above mentioned level, a water reserve remains available for the dispensing process underway (this will cover 200 flow meter pulses).

The product dispensing process will then come to an end.

If a dispensing cycle ends after the sensor has been triggered (in the reserve) then the display “Water low” continues to be displayed during the following dispensing cycle.

4.9. Descaling request



“Descaling” – message with water filter inserted

(appliances with display only)

The water hardness is set on the basis of the regional water hardness analysis (1, 2, 3, 4).

Filter off:

If the function is turned off the electronics assembly monitors the flow meter pulses, recording one pulse each turn.

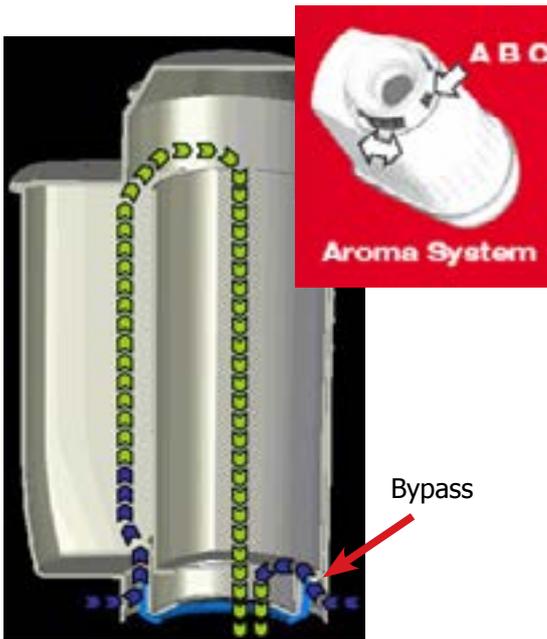
Filter on:

If the function is turned on the electronics assembly monitors the flow meter pulses, recording one pulse every two turns.

“Change water filter” message

The electronics assembly uses the flow meter impulses to keep track of the amount of water which has flowed through; after the specified amount (set in accordance with the water hardness level), the “Replace filter” message appears.

4.10. Water filter

**Function:**

- Reduced limescale deposits which take longer to form.
- Improved water quality.
- Improved taste due to the ideal water hardness.

Life span / descaling performance:

- - 10 ° dH
- 60 litres
- 2 months

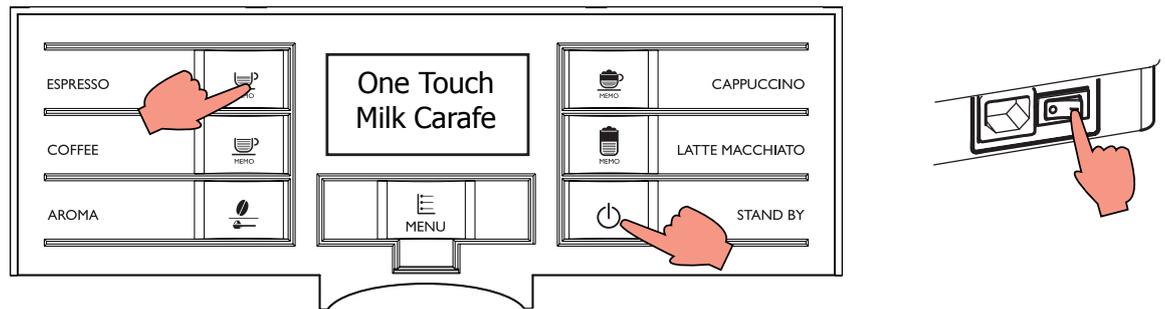
To achieve the best possible operating mode consistency over the total life span, the water is channelled using a 3-stage bypass (A, B, C) depending on the degree of hardness. See small image.



CHAPTER 5

TROUBLESHOOTING

5.1.1. Test mode in Moltio One Touch Milk Carafe



To enter Test Mode

The machine enters Test Mode by holding pressed together Espresso and Stand-by while switching on the machine by mean of the main switch on the backside of the machine. Once entered in Test Mode, the display shows the firmware version.

The Test Mode is organized into **6 different pages** :
(press CAPPUCCINO to move to the next screen)

Page 0: The display shows:

- Firmware version.
- Type.
- "230"/"120" if the machine is a 230V or 120V model.
- Main supply frequency (50 or 60 Hz).

Page 1: Keyboard and display's colour test:

- Espresso button
- Coffe button
- Aroma button
- Cappuccino button
- Latte Macchiato button
- Stand-by button
- Menu button

Page 2: Input signals test:

- Water level sensor
- Microswitch door closed/opened
- Microswitch presence of the Brew Unit
- Microswitch presence of the Dregdrawer
- Select the COM port between USCP and Freemaster
- Lever position on Drip

Page 3: Low voltage loads test:

- Brew Unit movement upward and downward (24V DC)

Page 4: High/Low voltage loads test (Pump, E.Valve) :

- Pump (120-230V AC)
- Electro Valve two-way (24Vdc)
- Electro Valve three-way (24dc)

Page 5: High voltage loads test (Heater, Grinder, Protection cover coffee beans) :

- Heater (120-230V AC)
- Grinder (170-320V DC)
- Cover ON/OFF

Page 6: Values Autodose

- Value Autodose for each selection of beans

Firmware Software version



Firmware version on the display.

The machine model is shown (Higo Carafe).

The voltage of the main supply "230V/120V"

The frequency of the main supply is shown (50 or 60 Hz)

Press CAPPUCCINO to move to the next screen

Operational check – keys



Start condition



Press buttons from 1 to 6

When a button is pressed the letter next to it varies from N to Y.

Pressing button 1 the backlight color changes from GREEN to RED.

Pressing button 2 the backlight color changes from GREEN to YELLOW.

The button 4 is pressed at the end because it takes you to the next page



ERROR:

The letters do not change from Y or N and Y are always, in this case need to check the flat cable communication with the CPU-Power, but if it does not change color also need to check the wiring JP4.

Press CAPPUCCINO to move to the next screen

Operational check microswitches and sensors



Start condition

Insert the BrewUnit

The indications BU-P changes from "N" to "Y".

NOTE: removing the BrewUnit the indication from "Y" to "N" requires about 2-3 seconds to switch.



ERROR: Check the BU presence Microswitch and the wiring (JP16).

Insert a full Water Tank

The indication TANK-H2O changes from "N" to "Y".

NOTE: the switching from "N" to "Y" requires about 1-2 seconds.



ERROR: The indication TANK-H2O doesn't change; check the capacitive sensor (fixing) and the wiring (JP23)

INPUTS			
TANK-H2O= N	DOOR= N		
DREG= Y	BU-P= N		
COM= USCP	TRAY= N		

Insert the Dreg Drawer

The indication DREG change from "N" to "Y"

ERROR: The indication DREG does not change; check the Microswitch for the DREG and the wiring (JP16).

INPUTS			
TANK-H2O= Y	DOOR= Y		
DREG= Y	BU-P= N		
COM= USCP	TRAY= N		

Close the Door (the Dreg Drawer should be inserted)

The indication DOOR change from "N" to "Y"

ERROR: The indication DOOR does not change; check the Microswitch for the door and the wiring (JP14).

NOTE: without the Dreg Drawer correctly inserted the DOOR indication cannot change !

INPUTS			
TANK-H2O= Y	DOOR= Y		
DREG= Y	BU-P= Y		
COM= USCP	TRAY= Y		

Insert the drip tray.

The indication TRAY change from "N" to "Y"

ERROR: The indication TRAY does not change; check the Microswitch for the door and the wiring (JP14). NOTE: Check if the drip tray is correctly inserted

INPUTS			
TANK-H2O= Y	DOOR= Y		
DREG= Y	BU-P= Y		
COM= USCP	TRAY= N		

The indicatin COM must remain on USCP

Press CAPPUCCINO to move to the next screen

Operational check – brewing unit

BU PAGE			
WORK= N	CUR= 0		
HOME= N	0		

Start condition

BU PAGE			
WORK= Y	CUR= 97		
HOME= N	0		

Press the ESPRESSO button to move the BU to Work

When the BU reaches the work position the indication **WORK** changes from "N" to "Y", the number of the current is minus than 200mA (without BU) or 300mA (with BU).

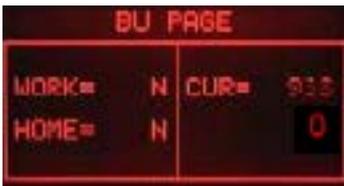
BU PAGE			
WORK= N	CUR= 97		
HOME= N	0		

ERROR: The indication **WORK** doesn't change and remain "N", the display backlight changes from green to red; Check the work microswitch (broken?), the BU motor (blocked?) and the wiring (JP16) and (JP14)

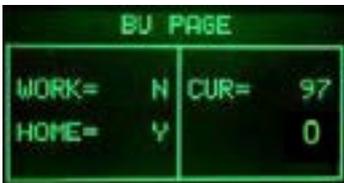
BU PAGE			
WORK= N	CUR= 933		
HOME= N	0		

ERROR: (Without BU) The absorbed current is more than 200mA, the display backlight changes from green to red; check the BU and the motor.

Operational check – brewing unit

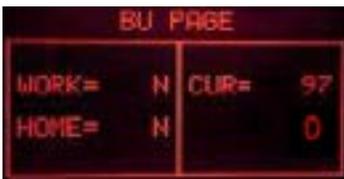


ERROR: (With BU) The absorbed current is more than 300mA, the display backlight changes from green to red; check the BU and the motor



Press the COFFE button to move the BU to Home

When the BU reaches the home position the indication **HOME** changes from "N" to "Y", the number of the current is minus than 200mA (without BU) or 300mA (with BU).



ERROR: The indication **HOME** doesn't change and remain "N", the display backlight changes from green to red; Check the work microswitch (is broken), the BU motor (is blocked) and the wiring (JP16).



ERROR: (Without BU) The absorbed current is higher than 200mA, the display backlight changes from green to red; check the BU and the motor.



ERROR: (With BU) The absorbed current is higher than 300mA, the display backlight changes from green to red; check the BU and the motor

Press CAPPUCCINO to move to the next screen

Operational check - solenoid valves and pump



Start condition

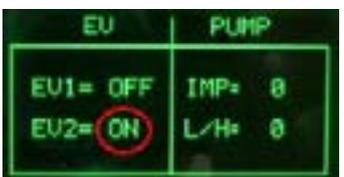


If you submit the following screen means that there is the coffee grounds drawer is not correctly inserted, or the side door is not completely closed. Only after entering the drawer and closed the door, the following screen will disappear.



Press the ESPRESSO button to switch on the solenoid valve EV1

It is possible to hear the "click" from Electro Valve. The indication beside the **EV1** changes from "OFF" to "ON".



Press the COFFEE button to switch on the solenoid valve EV2

It is possible to hear the "click" from Electro Valve. The indication beside the **EV2** changes from "OFF" to "ON".



Press the LATTE MACCHIATO button to switch on the Pump

The water begins to leak from the tube and the indication IMP (pulse flowmeter) the display shows an increasing number.

The indication L / H must be in the range 10-18



ERROR: The display backlight changes from green to red and the impulse remains 0; If water comes out the pipe: check the wiring from the flowmeter to the CPU/POWER board (JP5). If no water comes out the pipe: check the pump and the wiring from the pump to the CPU/POWER board (JP24).

Press CAPPUCCINO to move to the next screen

Operational check - coffee grinder and boiler



Start condition



Remove the beans cover

The signal changes from "COVER ON" to "COVER OFF".

ERROR:

If the indication COVER ON / OFF COVER does not match respectively the PRESENCE / ABSENCE of the cover beans Check presence and alignment with magnente REED sensor. Presence REED sensor and wiring to CPU JP25.



Reposition the beans cover

The grinder starts to spin and the number of pulses is marked in as circled in red, the other numbers at the moment, are not important for the test



ERROR:

If the number is 0, the backlight changes to red, and the motor moves, then the fault is to be found in Hall sensors, or in their associated wiring, or in the CPU / POWER (JP2). If the engine does not start then the fault lies in the chain (JP8), wiring, coffee grinder, or the grinder itself



Temperature control

The circled number expresses the temperature of the boiler in degrees centigrade





ERROR: In the indication HEATER appears "SHORT", the NTC temperature-sensor is shorted, the display backlight changes from green to red; check the wiring from the NTC temperature-sensor to the CPU/POWER board (JP13).



ERROR: In the indication HEATER appears "OPEN", the NTC temperature-sensor is detached or broken, the display backlight changes from green to red; check the wiring from the NTC temperature-sensor to the CPU/POWER board (JP13).



Press the COFFEE button to switch on the Heater

The absorbed current (Amperometer on the main supply) is OK, the indication HEATER changes from "OFF" to "ON" and the temperature starts increasing.



If temperature is over 135°C, the backlight change from GREEN to YELLOW. This is a ALERT message to avoid heating the HEATER element over dangerous temperature.

ERROR: the absorbed current is KO or the temperature does not increase; check the wiring from the heater to the CPU/POWER board (JP19) and the wiring of the NTC temperature-sensor (JP13).

Press CAPPUCCINO to move to the next screen



Start condition

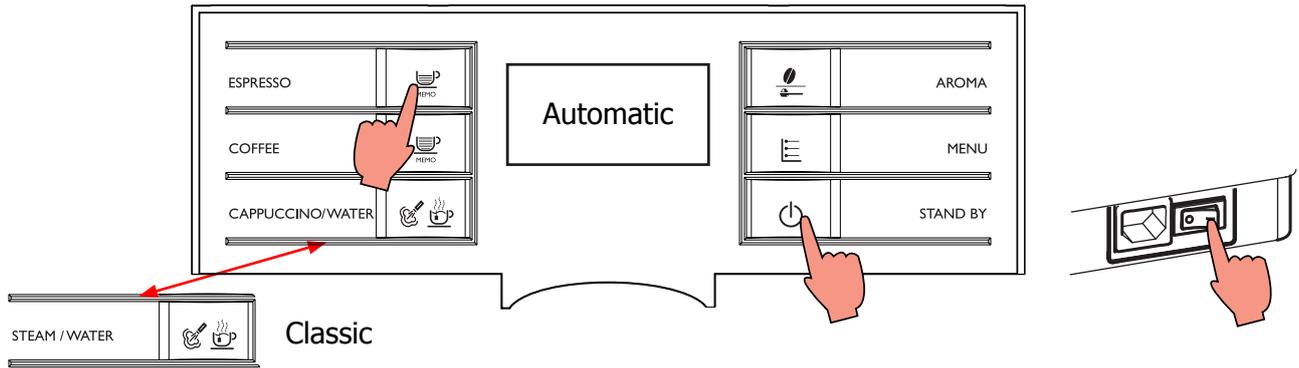


The machine shows the three values dell'autodose

Selection beans.

The default value is 90 for all. After the coffee brewing values change (as shown in the image)

5.1.2. Test mode in Moltio Automatic and Classic



To enter Test Mode

The machine enters Test Mode by holding pressed together ESPRESSO and STAND-BY while switching on the machine by mean of the main switch on the backside of the machine. Once entered in Test Mode, the display shows the firmware version.

The Test Mode is organized into **6 different pages** :
(press AROMA to move to the next screen)

Page 0: The display shows:

- Firmware version.
- Type.
- "230"/"120" if the machine is a 230V or 120V model.
- Main supply frequency (50 or 60 Hz).

Page 1: Keyboard and display's colour test:

- Espresso button
- Coffe button
- Cappuccino/Water or Steam/Water button
- Aroma button
- Menu button
- Stand-by button
- Unused button
- Backlight colors

Page 2: Input signals test:

- Water level sensor
- Microswitch door closed/opened (if the dregdrawer is not present , the display indication is always "N")
- Microswitch presence of the Brew Unit
- Microswitch presence of the Dregdrawer

Page 3: Low voltage loads test:

- Brew Unit movement upward and downward (24V DC)

Page 4: High/Low voltage loads test (Pump, E.Valve) :

- Pump (120-230V AC)
- Electro Valve (24Vdc) (The door microswitch and the dregdrawer microswitch must be closed)

Page 5: High voltage loads test (Heater, Grinder, Protection cover coffee beans):

- Heater (120-230V AC)
- Grinder (170-320V DC)
- Cover ON/OFF

Page 6: Values Autodose

- Value Autodose for each selection of beans

Firmware Software version



Firmware Version "xx.xx.xx"
The machine model "CAPP." or "PANN."
The "120" text for 120V models or the "230" text for 230V models .
The frequency of the main supply "50HZ" or "60HZ"

Press AROMA to move to the next screen

Operational check – keys



Start condition



Press buttons from 1 to 6

When and only when a button is pressed the letter beside change from N to Y.

Pressing button 1, 3, 4, 6 the backlight color changes from GREEN to RED.



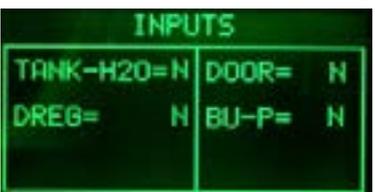
Pressing buttons 2, 5 the backlight color changes from GREEN to YELLOW.

Note: Press button 4 as the last once, since it makes change the test page.

ERROR: The letters do not change from N to Y or are always Y; check the interface board and the flat cable (JP21). During themovement the backlight remain green; check the wiring (JP4) from the interface board and the display.

Press AROMA to move to the next screen

Operational check microswitches and sensors



Start condition

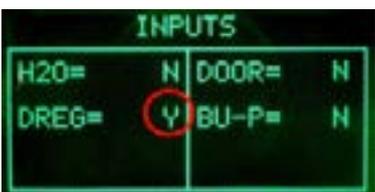


Insert a full Water Tank

The indication H2O changes from "N" to "Y".

NOTE: the switching from "N" to "Y" requires about 1-2 seconds

ERROR: The indication TANK-H2O doesn't change; check the capacitive sensor (fixing) and the wiring (JP23)



Insert the Dreg Drawer

The indication DREG change from "N" to "Y"

ERROR: The indication DREG does not change; check the Microswitch for the drag drawer and the wiring (JP16)

INPUTS			
H2O=	N	DOOR=	Y
DREG=	Y	BU-P=	N

Close the Door (Dreg Drawer must be inserted)

The indication DOOR change from "N" to "Y"

ERROR: The indication DOOR does not change; check the Microswitch for the door and the wiring (JP14). NOTE: without the Dreg Drawer correctly inserted the DOOR indication cannot change !

INPUTS			
H2O=	N	DOOR=	N
DREG=	N	BU-P=	Y

Insert the BrewUnit

The indications BU-P changes from "N" to "Y".

NOTE: removing the BrewUnit the indication from "Y" to "N" requires about 2-3 seconds to switch.

ERROR: Check the BU presence Microswitch and the wiring (JP16).

Press AROMA to move to the next screen

Operational check – brewing unit

BU			
WORK=	N	CUR=	0
HOME=	N		

Start condition

BU			
WORK=	N	CUR=	0
HOME=	N	CHECK DREG / DOOR	0

Press the ESPRESSO button to move the BU to Work

IMPORTANT NOTE: If the DREGDRAWER is not inserted or the DOOR is not closed the BU test cannot be performed. If these 2 inputs are not in the right position, a warning message will be shown and the display turns to yellow..

BU			
WORK=	Y	CUR=	97
HOME=	N		

When the BU reaches the work position the indication **WORK** changes from "N" to "Y", the number of the current is minus than 200mA (without BU) or 300mA (with BU).

BU			
WORK=	N	CUR=	97
HOME=	N		

ERROR: The indication **WORK** doesn't change and remain "N", the display backlight changes from green to red; Check the work microswitch (broken?), the BU motor (blocked?) and the wiring (JP16).

BU			
WORK=	N	CUR=	913
HOME=	N		

ERROR: (Without BU) The absorbed current is more than 200mA, the display backlight changes from green to red; check the BU and the motor.

BU			
WORK=	N	CUR=	913
HOME=	N		

ERROR: (With BU) The absorbed current is more than 300mA, the display backlight changes from green to red; check the BU and the motor.



Press the CAFFEE button to move the BU to Home

When the BU reaches the home position the indication HOME changes from "N" to "Y", the number of the current is minus than 200mA (without BU) or 300mA (with BU).



ERROR: The indication **HOME** doesn't change and remain "N", the display backlight changes from green to red; Check the work microswitch (is broken), the BU motor (is blocked) and the wiring (JP16).



ERROR: (Without BU) The absorbed current is higher than 200mA, the display backlight changes from green to red; check the BU and the motor.



ERROR: (With BU) The absorbed current is higher than 300mA, the display backlight changes from green to red; check the BU and the motor

Press AROMA to move to the next screen

Operational check - solenoid valves and pump



Start condition



Press the ESRESSO button to open the Electro Valve

IMPORTANT NOTE: If the DREGDRAWER is not inserted or the DOOR is not closed the EV test cannot be performed. If these 2 inputs are not in the right position, a warning message will be shown and the display turns to yellow.



It is possible to hear the "click" from Electro Valve. The indication beside the **EV1** changes from "OFF" to "ON".



Press the MENU button to switch on the pump

The water goes out from the pipe and the indication IMP shows increasing numbers. The indication L/H must be within the range 10-18.



ERROR: The display backlight changes from green to red and the impulse remains 0; If water comes out the pipe: check the wiring from the flowmeter to the CPU/POWER board (JP5). If no water comes out the pipe: check the pump and the wiring from the pump to the CPU/POWER board (JP24).



ERROR : The L/H is zero or very low; the Electro Valve does not open. Check the wiring from the Electro Valve to the CPU/POWER board (JP3) and the Electro Valve.

Operational check - coffee grinder and boiler



Start condition



Remove the Bean Hopper Cover

The "COVER ON" switches to "COVER OFF". Replacing the Bean Hopper Cover the text switches again to "COVER ON".



ERROR: if the text shown "COVER ON" / "COVER OFF" does not reflect the PRESENT / NOT PRESENT status of the Bean Hopper Cover, check the magnet presence on the cover, the REED sensor on the Bean Hopper and the REED cable to the JP25 connector onto the CPU/POWER board.



Replace the Bean Hopper Cover and press the MENU button to switch on the grinder.

The grinder rotates and in the indication GRINDER the number increasing up to 40. The other numbers inside the GRINDER box are not important for this test.



ERROR: The number remains 0 or the grinder does not run, the display backlight changes from green to red; check the Hall sensor board of the Grinder, the Grinder, the wiring from the Hall sensor board to the CPU/POWER board (JP2) and the wiring from the Grinder to the CPU/POWER board (JP8)



Check the temperature.

The number shows the heater temperature



ERROR: In the indication **HEATER** appears "**SHORT**", the NTC temperature-sensor is shorted, the display backlight changes from green to red; check the wiring from the NTC temperature-sensor to the CPU/POWER board (JP13).



ERROR: In the indication **HEATER** appears "**OPEN**", the NTC temperature-sensor is detached or broken, the display backlight changes from green to red; check the wiring from the NTC temperature-sensor to the CPU/POWER board (JP13).



Press the CAFFEE button to switch on the Heater

The absorbed current (Amperometer on the main supply) is OK, the indication HEATER changes from "OFF" to "ON" and the temperature starts increasing.



If temperature is over 135°C, the backlight change from GREEN to YELLOW. This is a ALERT message to avoid heating the HEATER element over dangerous temperature.

ERROR: the absorbed current is KO or the temperature does not increase; check the wiring from the heater to the CPU/POWER board (JP19) and the wiring of the NTC temperature-sensor (JP13).

Press AROMA to move to the next screen



Start condition

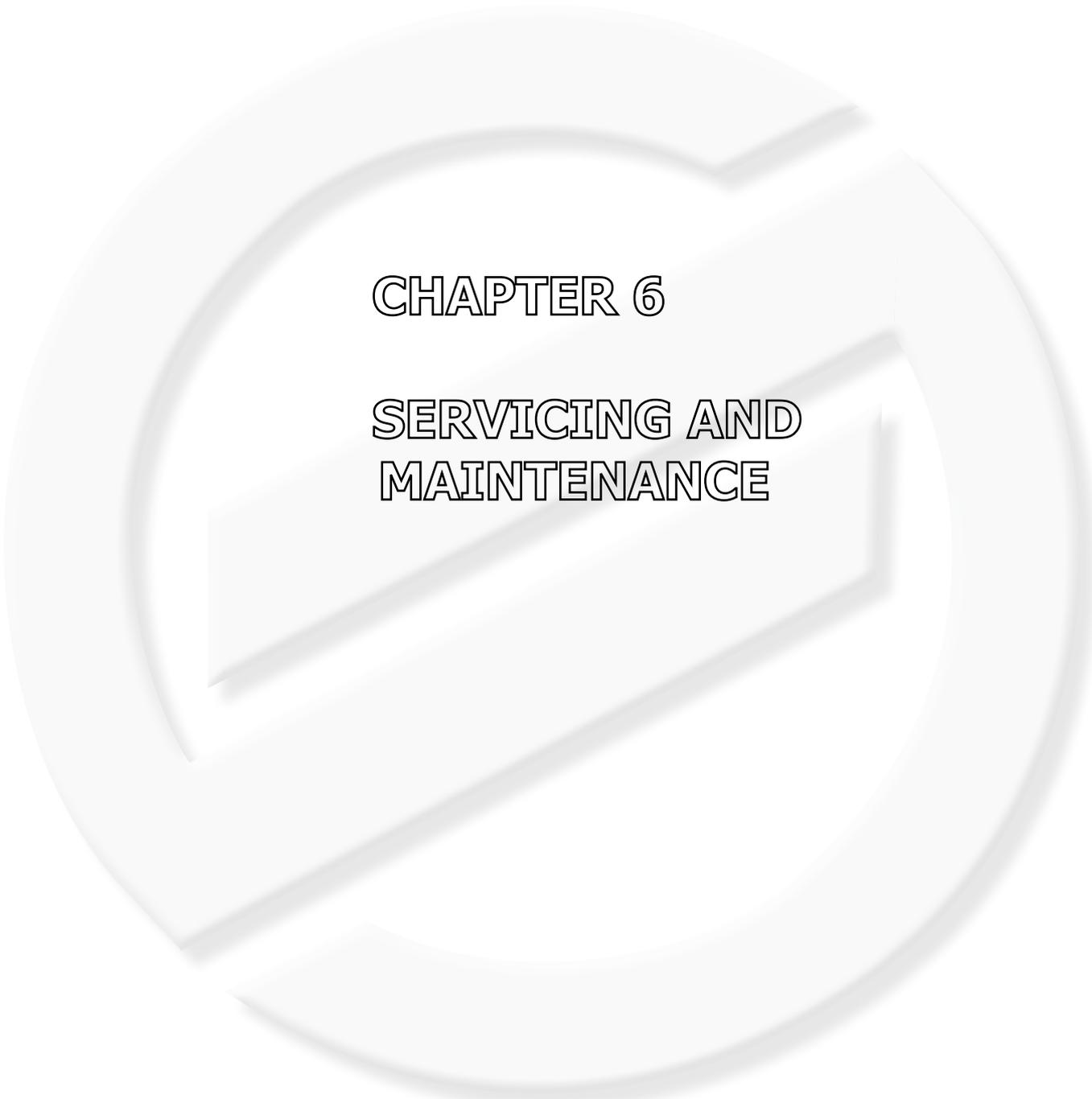


The display shows the 3 values of the autodoses for the 3 types of bean selection (Arabica, Robusta, Mix).

The default values for all is 90. After brewing some coffees the values change as shown in picture.

5.2. Error codes

ERROR CODES	DESCRIPTION
01	The coffee grinder is blocked (grinder blades jammed or sensor not reading properly)
03	The brewing unit is blocked in work position (microswitch not released in up position after 3", torque error trying to move down, descent time out exceeded)
04	The brewing unit is blocked in home position (microswitch not released in down position after 3", torque error trying to move up, ascent time out exceeded)
05	Water circuit / flow meter problems (water circuit blocked or no flow meter signal)
10	Boiler temperature sensor short circuited
11	Boiler temperature sensor open circuit
14	The boiler temperature has exceeded the maximum allowed value (165°C)
15	The boiler temperature has not increased by x°C in y sec (boiler power supply disconnected, incorrect boiler fitted must be a 1300W boiler, partial power supply to boiler, cut out thermostat tripped)
19	Mains voltage trouble



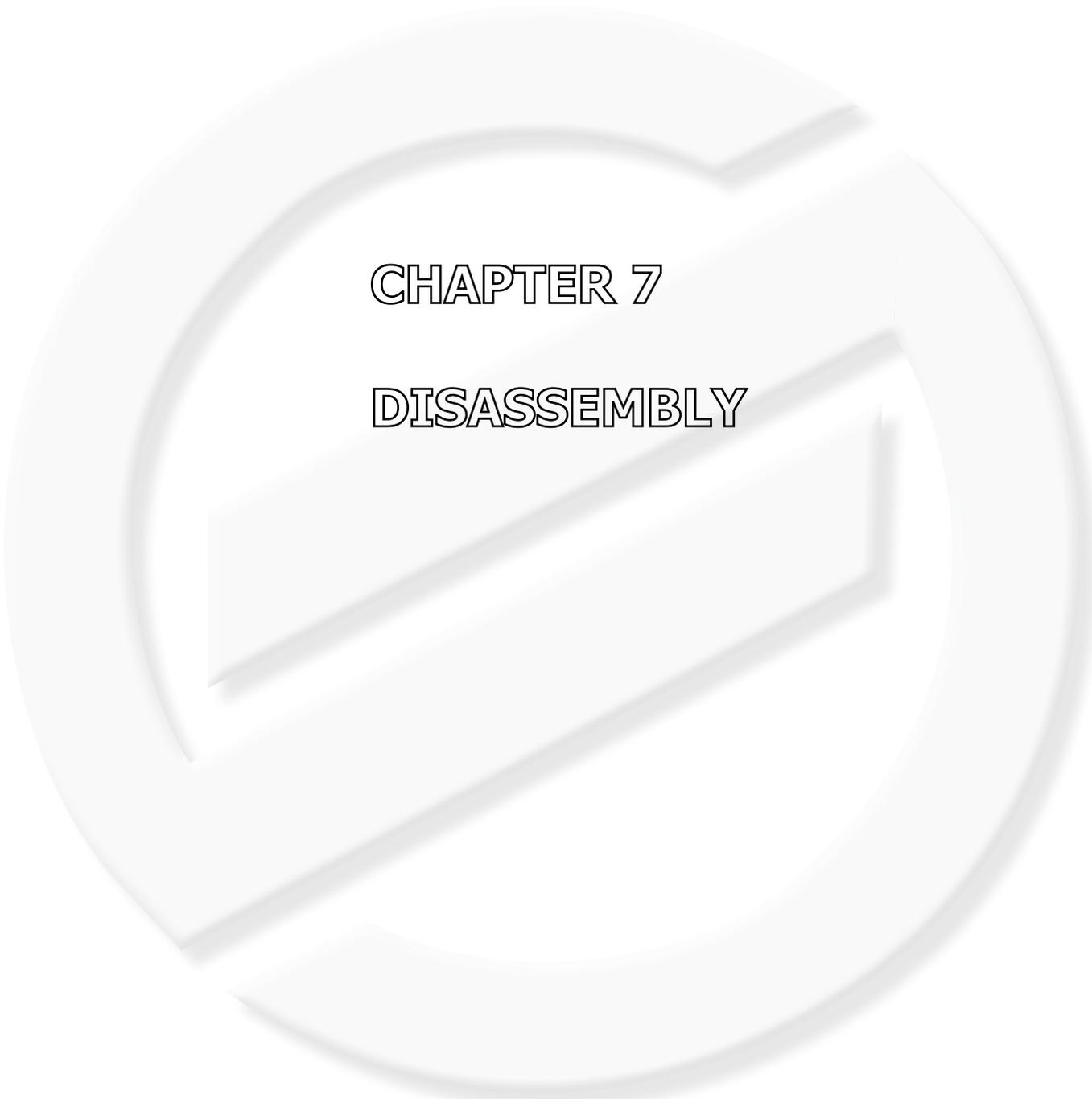
CHAPTER 6

SERVICING AND MAINTENANCE

6.1. Repair Flow

Proces stap	Saeco no.	Action
Intake	1	Visual inspection (transport damage) take care for pictures
	2	Check Type/serialnumber
		Log all available accessory
Diagnosis	3	Check product for consumer complaint (NFF contact consumer)
	4	Opening machine
	5	Visual inspection check for loosen parts, leaking etc..
	6	Operational tests
Repair		Run Diagnostic to get error codes and relevant set statistics (Saeco Service Center SSC)
	7	Repairing the faults encountered
	8	"Checking any modifications (view Symptom Cure, new software, etc.) Refer Annex tabs per family"
	9	Service activities in accordance with the operating schedule
		Check/Replace Waterfilter (the small filter, not the Britta filter)
		Check/Replace Water tank lip seal
		Check/Replace Boiler pin O-ring
		Clean/align Coffee grinder (Vacuum cleaner / brush)
		Descale the water Circuit
		Check/Replace Hot water/steam valve
	10	Internal check / cleaning
		Check/Clean/Grease Brewing unit
	11	Operational test while the appliance is open
		Check Hoses, attachments and Oetiker clamps
	Check Pump for operation & noise	
	Check Gear motor for operation & noise	
	Check for leakage	
12	Assembly	
13	Final inspection test	
14	Steam out before shipping out, if temperature is below 0° to prevent any damaged due to frozen water	
Inspection		
visual		Do cabinet parts fit well together
		Check for damages
Power check		Will the set switch on
Accessoires		Do the accessories match with the intake
Consumer complaint		Check the product for the consumer complaint
Coffee		
Dispense		Make 2 * coffee. Are both amounts equal
		Make e 2 cups at the same time. Are the volumes equal

Noise		Is the sound normal
Crema		Blow on the coffee. Does the crema come back together
		Is the crema colour correct (Hazelnut)
Temperature		Is the coffee temperature within spec
Grinder		Is the grinder noise normal
Steam		
Steam		Does the steam work
Hot Water		Does the hot water work
Milk		(if applicable)
Cappuchino		Does the cappuccinatore produce good froth
Leakage		
Leakage	14	Did the product leak during the testing
	15	Draining the circuit (in winter)
Cleaning		Clean water reservoir, bean reservoir, brew chamber and conveyor
	16	Clean and dry brew unit, coffee bin and drip tray.
		Lubricating the brewing unit with suitable grease
		External cleaning
Safety check		
		Earth leakage, Isolation test, resistor of earth wire grounding, as requested in certain country's (VDE, ISO)
visueel		Check the mains cord for damages
Packing		
	18	Packing
		Check completeness (accessories) according income log
	19	Neatly pack the product
Documentation		NFF letter
		Descaling instruction with changed procedure (S/C)
		Other instructions according S/C
Repair report		Is there an answer to ALL consumer questions/complaints (see complaint)
		add set statistic and give, if needed clear instruction towards consumer
		Is it indicated which documents are added
		Are there tips how to prevent issues



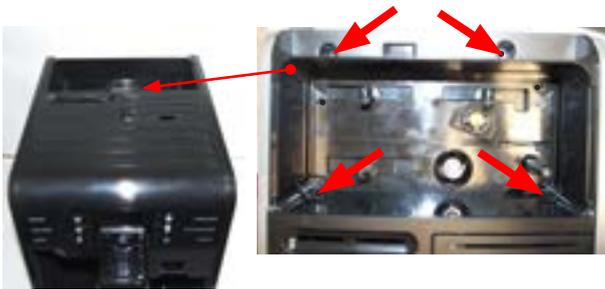
CHAPTER 7

DISASSEMBLY

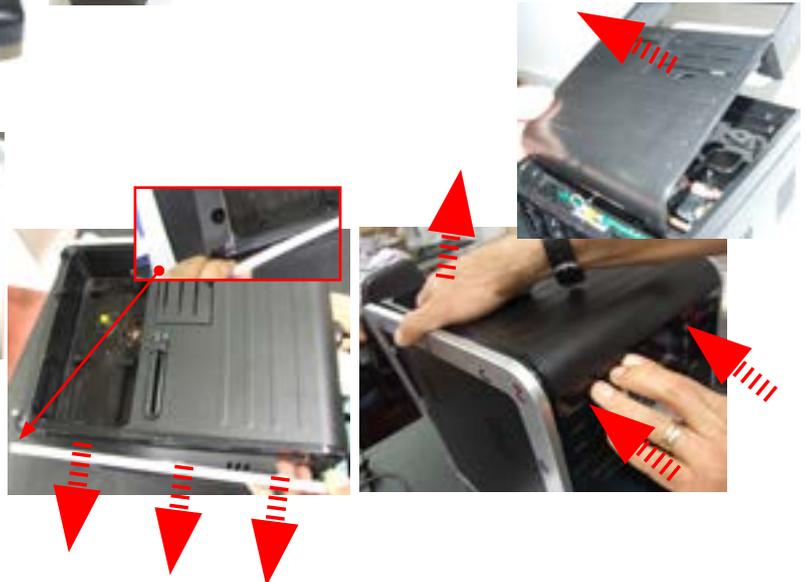
7.1. Outer Shell



Remove the water tank, coffee container and cover, drip tray, dreg drawer, brewing unit, hot water dispenser.



Unscrew the screws shown.



Unhook the highlighted frame and press and lift the top cover.

Lateral panels



Unscrew the screws shown.

Left



Right



Unscrew the screw shown and remove the lateral panels



Unscrew the screws shown.

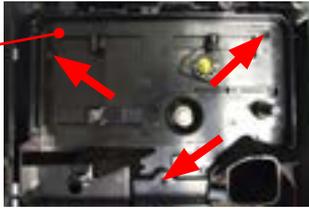


Remove the rear panel

7.2. Coffee grinder



Unscrew the screws shown.



Remove the support the reed sensor



Remove the support the coffee container.

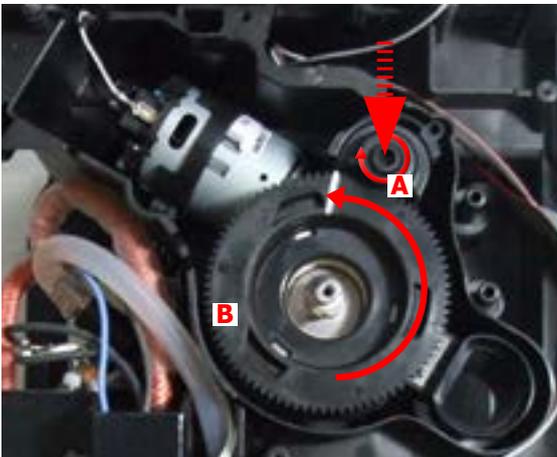


Raise the coffee grinder and remove the connections.

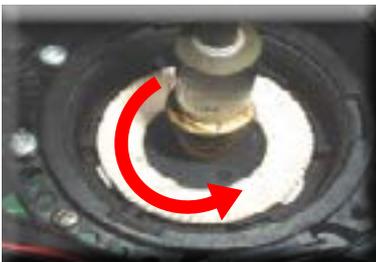


When reassembling the coffee grinder, make sure the spring is repositioned correctly (see photo).

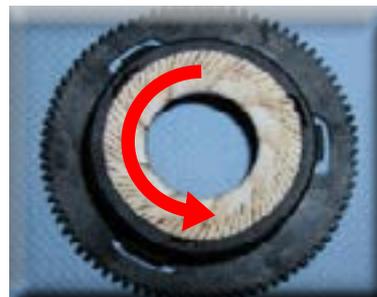
7.3. Grinder blades



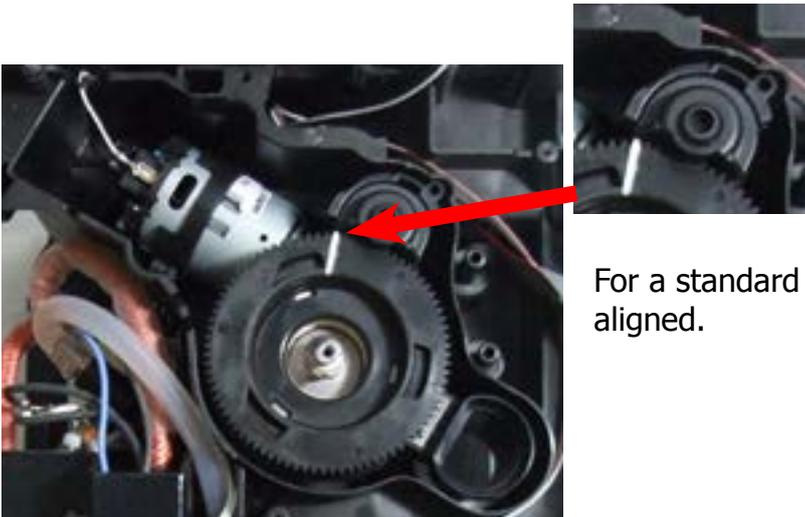
To extract the top support of the appliance, press on the grinding adjustment spindle (A) and turn the support anticlockwise until it unhooks.



Turn the grinder blades anti-clockwise out of the support.

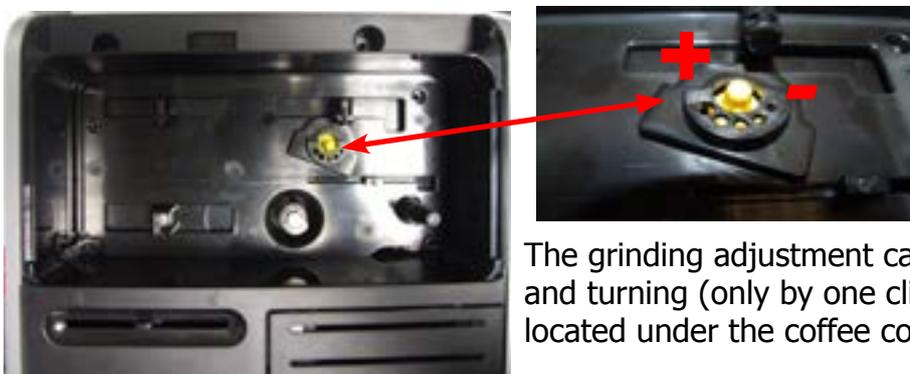


Turn the grinder blades clockwise out of the support. The bayonet connections can be accessed from the rear.



For a standard adjustment, both markings must be aligned.

7.4. Coffee grinder adjustment



The grinding adjustment can be set by the user by pressing and turning (only by one click at a time) the insert that is located under the coffee container.

Adjustment by a service center



To adjust grinding further, the technical service can work directly on the coffee grinder by pressing and turning the ring nut (C) shown. (clockwise + to increase the particle size of the coffee and anticlockwise - to decrease it).

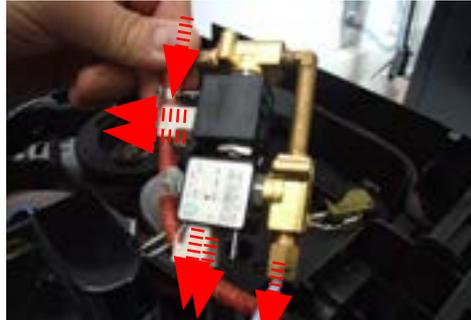
If there are any remains of coffee powder between the two grinding blades it is recommended to tighten by max. two marks at a time.

Lastly, move the point yellow (A) on the adjustment knob to the center of the adjustment .

7.5. Solenoid valve



Loosen the screws holding the solenoid valve to the upper plate

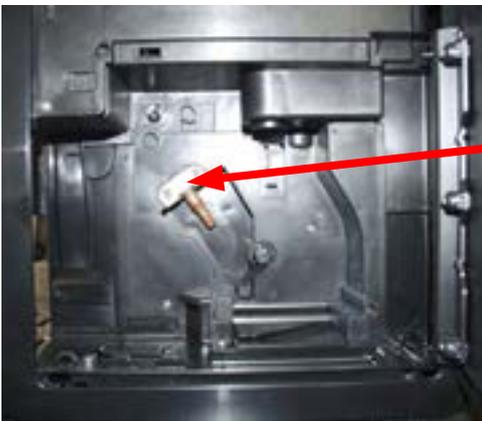


Disconnect all electrical and water circuit connections (Moltio Milk One Touch Carafe)



Moltio Automatic and Classic

7.6. Pin boiler

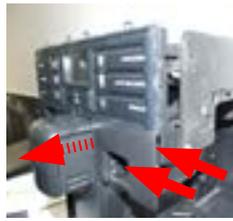


Loosen the screws as illustrated and remove the boiler pin

7.7. Steam pipe



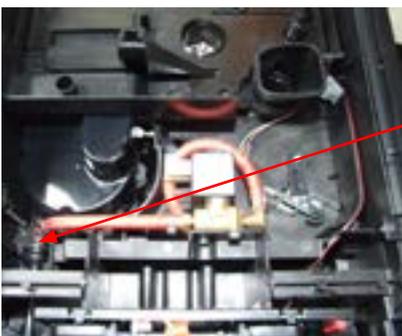
Loosen the screw.



Loosen the screws and remove the cover evidenced. (Moltio One Touch Milk Carafe)



Disconnect the electrical connections. Press to right and left and lift the assembly KYB.

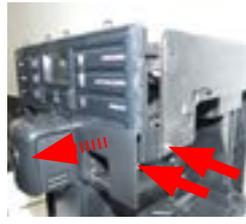


Loosen the screws



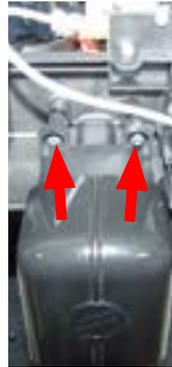
Disconnect the water circuit connection

7.8. Dispenser



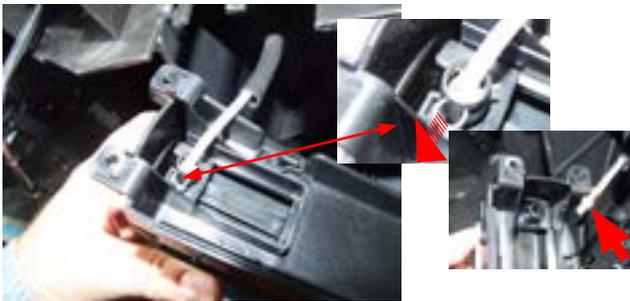
Loosen the screws and remove the cover evidenced. (Moltio One Touch Milk Carafe)

Disconnect the electrical connections. Press to right and left and lift the assembly KYB.



Loosen the screws and remove the assembly graft milk carafe (Moltio One Touch Milk Carafe)

Loosen the screws and remove the assembly dispenser coffee proceeding as in the picture



Slide out the fork as illustrated



Unhook the dispenser cover

Moltio Milk One Touch Carafe - remove the assembly graft milk carafe



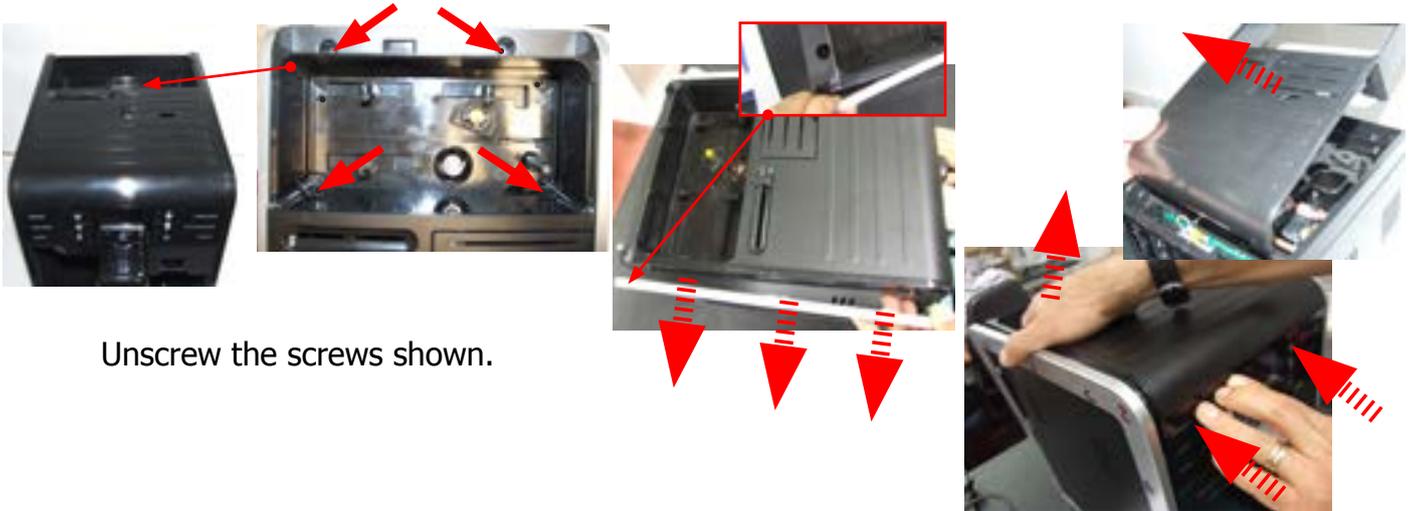
Loosen the screws



Remove the cover, loosen the screws and support teflon tube



7.9. Gear motor



Unscrew the screws shown.

Unhook the highlighted frame and press and lift the top cover.

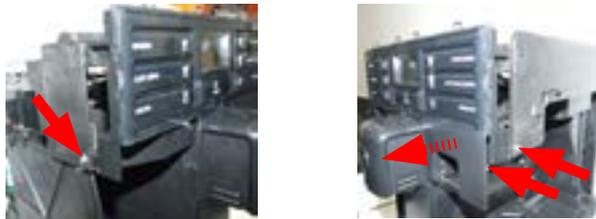
Lateral panels



Unscrew the screws shown.



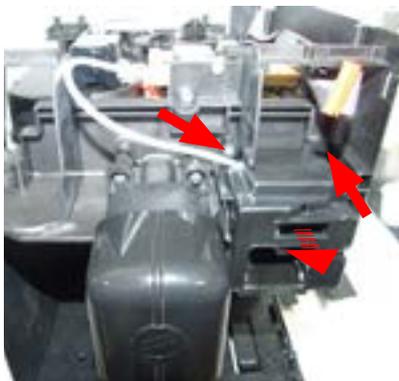
Unscrew the screw shown and remove the lateral panels



Loosen the screws and remove the cover evidenced. (Moltio One Touch Milk Carafe)



Disconnect the electrical connections. Press to right and left and lift the assembly KYB.



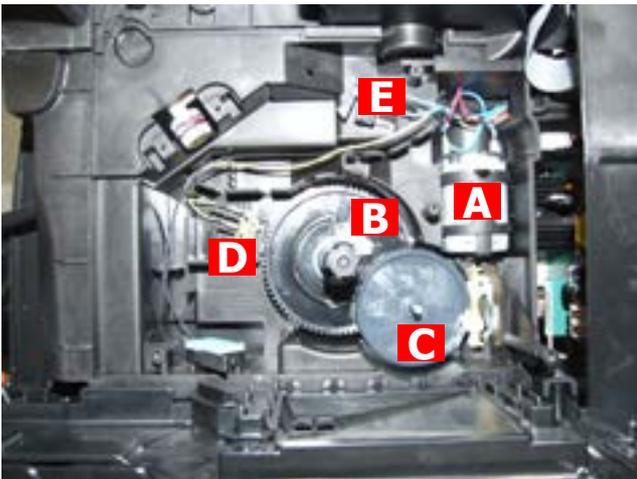
Loosen the screws and remove the assembly graft milk carafe (Moltio One Touch Milk Carafe)



Loosen the screws and remove the assembly dispenser coffee proceeding as in the picture

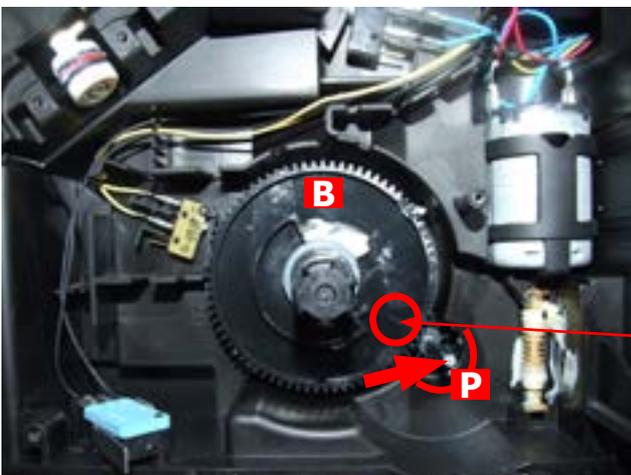


Loosen the screws as illustrated and remove the gear motor cover.



The following are located inside the compartment protected by the casing:

- Electric motor (A) with gears (B) and (C) for transmission and timing of the dispenser.
- Brewing unit present microswitch (E).
- Microswitch (D) detecting brewing unit home and work positions.
- Remove the gear (C) that meshes with the motor transmission shaft.
- Remove the large gear (B).
- Remove the motor (A), complete with transmission shaft.

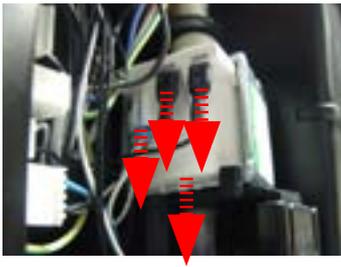


Replace the gear (B), making sure that the imprint of the arrow is aligned with the opening containing the pin (P).



When replacing the motor and the transmission shaft, make sure the guide runners (L) are in the right position. Grease the shaft thoroughly and evenly.

7.10. Pump

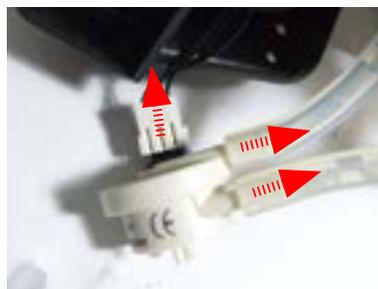


Disconnect the water circuit, electrical and remove the pump from the bottom support



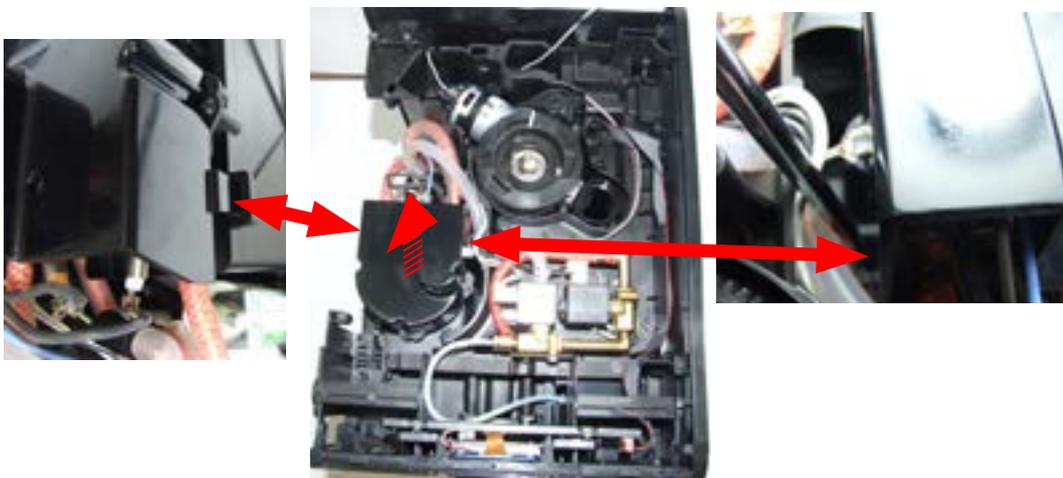
Unscrew the pump from the safety valve and slip off the pump off the upper support

7.11. Flow-meter

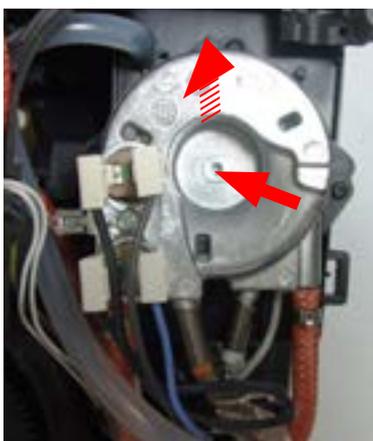


Lift the flow meter out of the casing assembly and remove the electrical and water circuit connections.

7.12. Boiler



Remove the cover of the boiler by pressing the two sides with the help of a screwdriver



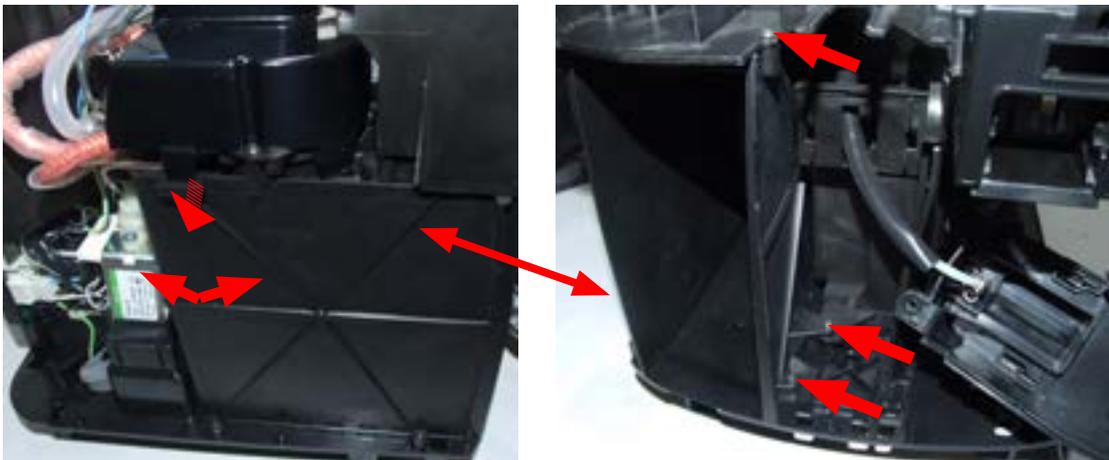
Unscrew the screw shown and remove the electrical and water circuit connections.

7.13. Flow selector faucet



Loosen the screws as illustrated and remove the boiler pin

Loosen the screws and remove the assembly dispenser coffee proceeding as in the picture

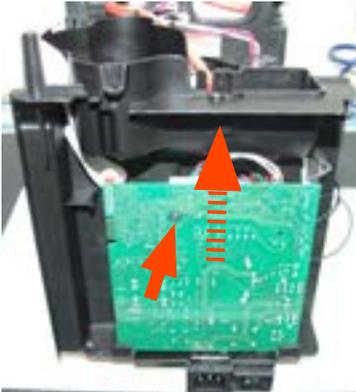


Loosen the screws as illustrated and release the insert in the bottom of the body to obtain easy access for valve disassembly



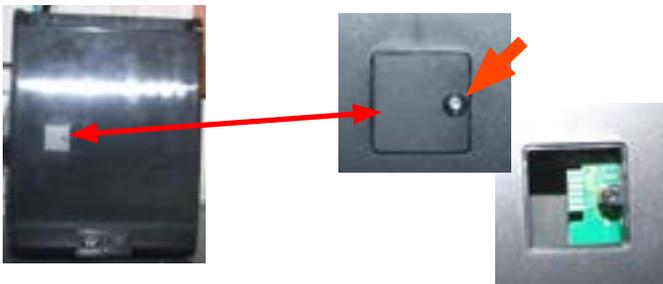
Loosen the screws as illustrated, remove the hydraulic connections and take out the valve

7.14. CPU board



Loosen the screws slide the card off the support and disconnect the electrical connections.

7.15. Programming access for SSC (Saeco Service Center)

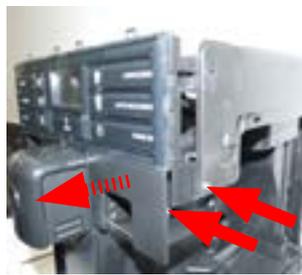


Loosen the screw for remove the cover.

7.16. KYB interface and display



Loosen the screw.



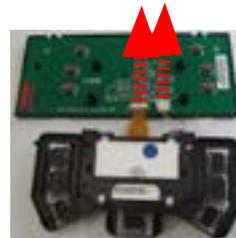
Loosen the screws and remove the cover evidenced. (Moltio One Touch Milk Carafe)



Disconnect the electrical connections. Press to right and left and lift the assembly KYB.



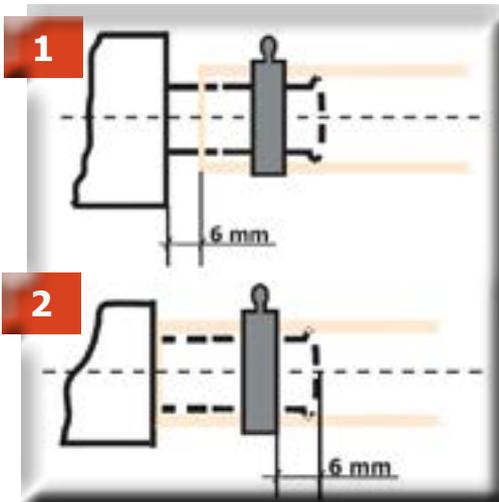
Remove the covers and loosen the screws evidenced.



Disconnect the electrical connections evidenced.



7.17. Fitting and removing Oetiker clamps



1) Boiler connection.

2) Other connections.



Use a suitable pair of pliers to remove the clamp (as illustrated).

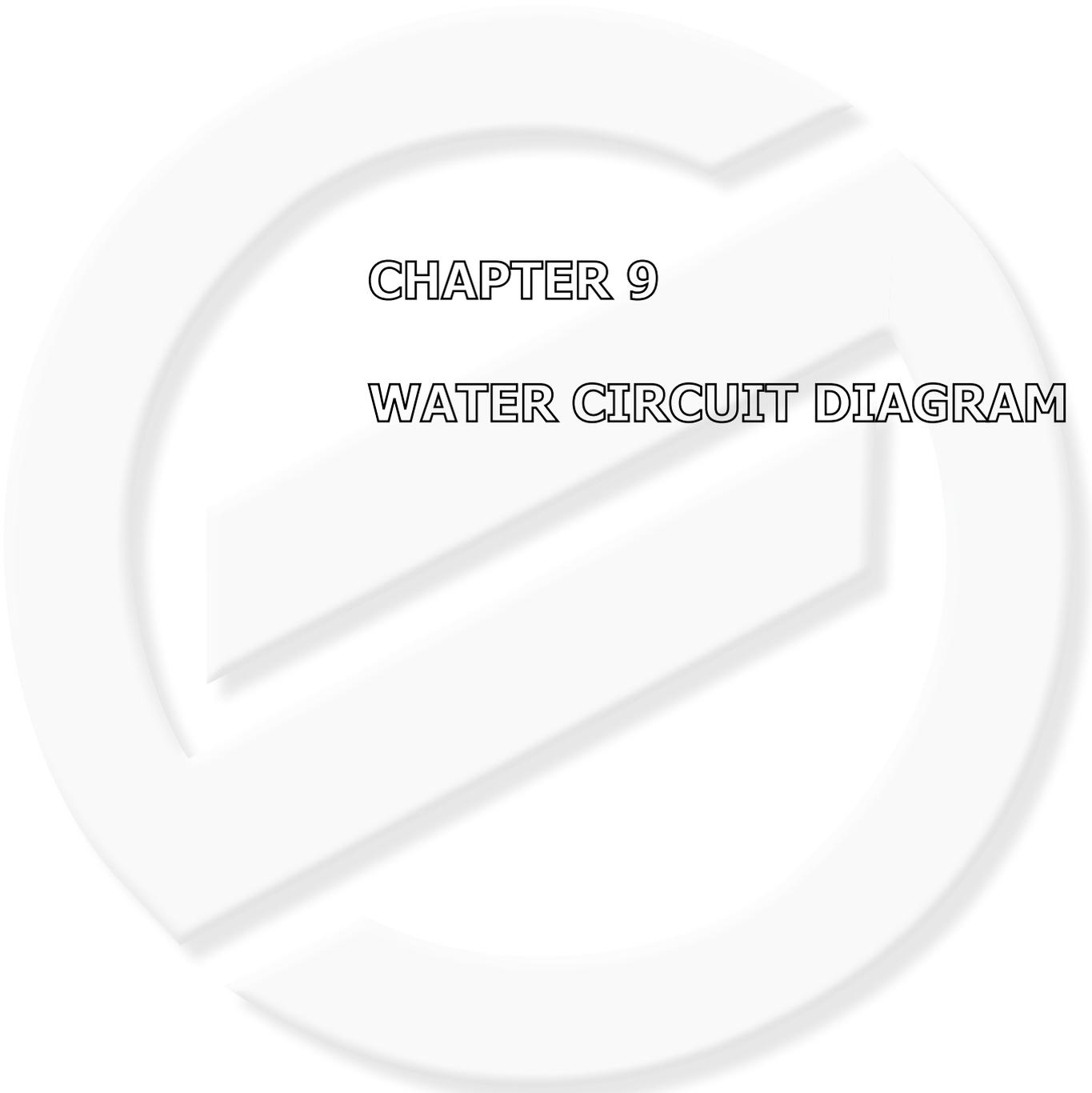


Tighten the clamp as illustrated.



CHAPTER 8

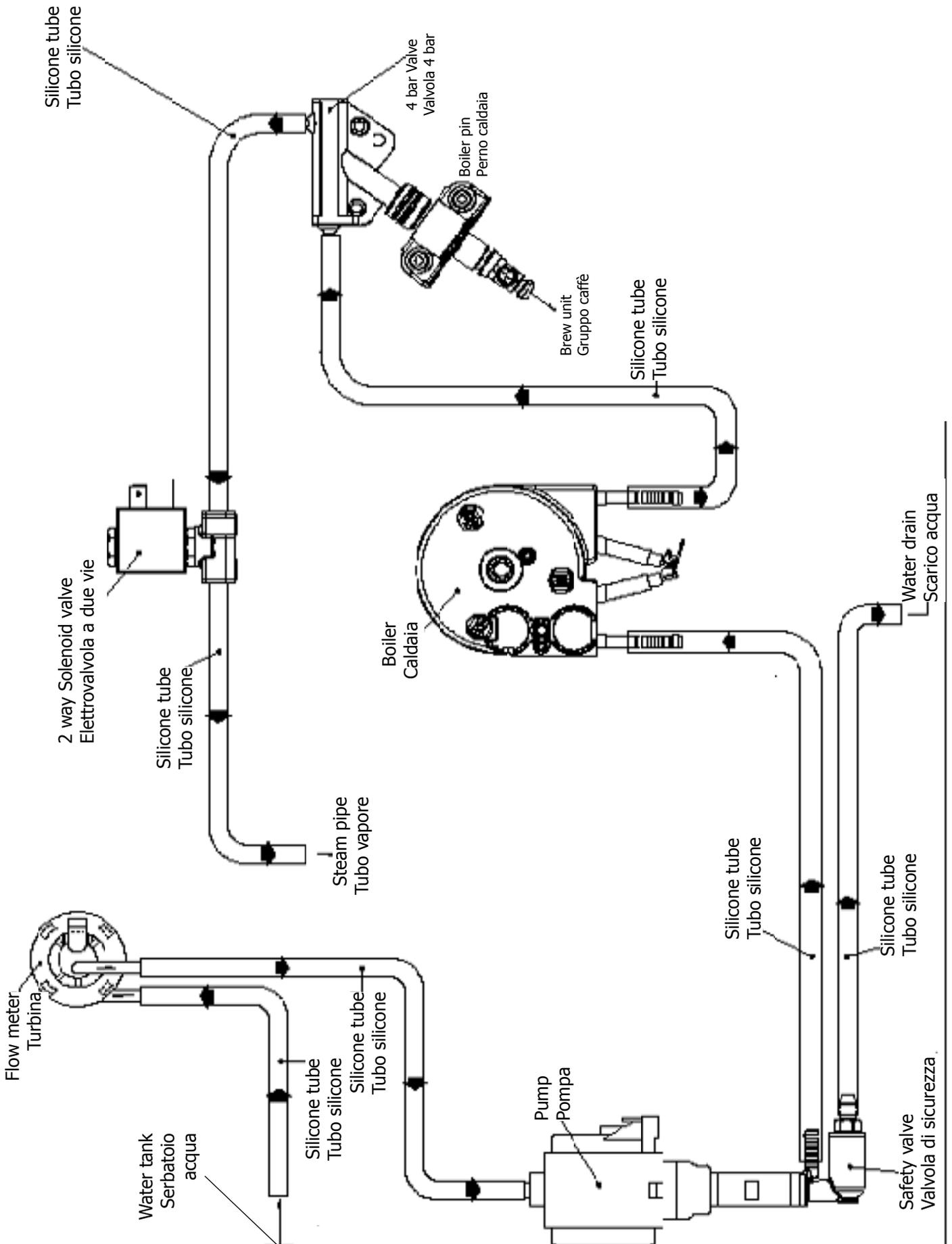
NOTES



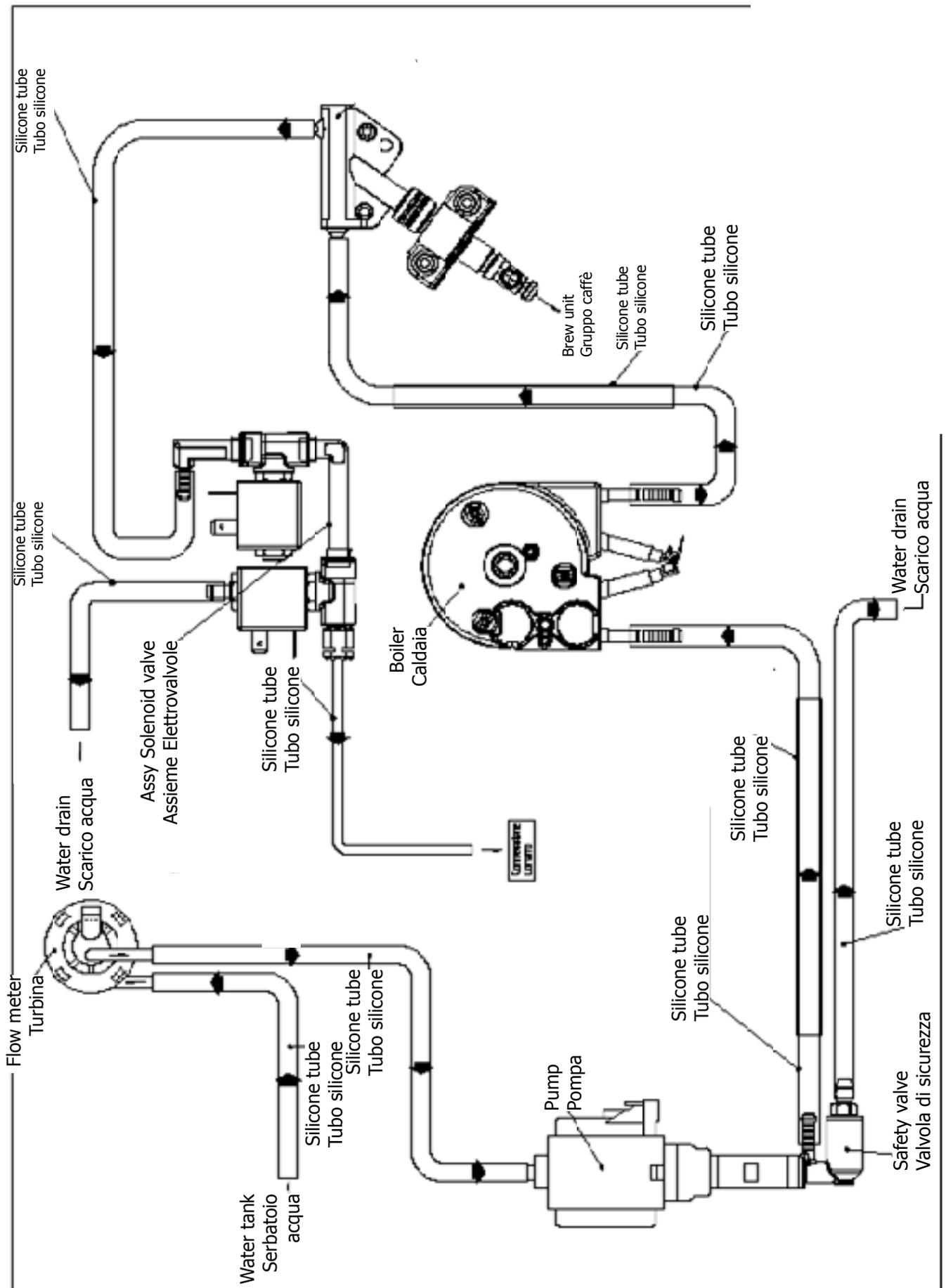
CHAPTER 9

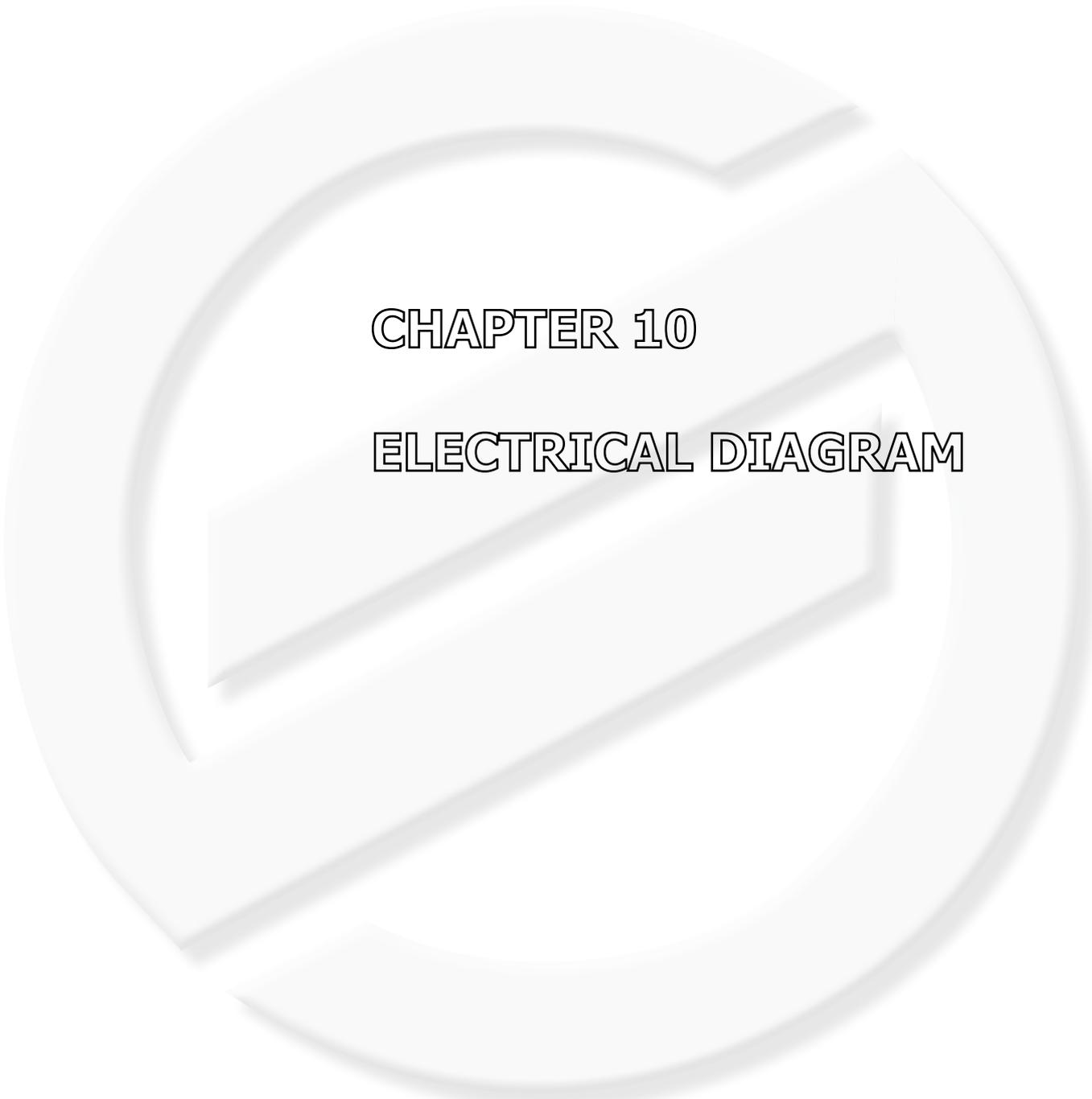
WATER CIRCUIT DIAGRAM

Moltio Automatic and Classic



Moltio One Touch Milk Carafe





CHAPTER 10

ELECTRICAL DIAGRAM

Moltio One Touch Milk Carafe, Automatic and Classic

