Saeco

Manual Machines

Service Manual

Revision 01 Jan 2013

Manual Machines

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CHAPTER 1

INTRODUCTION

1.1 Documentation required

The following documentation is required for repairs:

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

1.2 Tools and equipment required

Besides standard equipment, the following tools are required:

Qty.	Description	Notes
1	Screwdriver	
1	Pliers for Oetiker clamps	
1	AC - DC - Vdc tester	
1	Digital thermometer	Scale Limit > 150°C
1	SSC (Saeco Service Center)	Programmer (for programming and diagnosis mode)
1	Allen wrench	
1	Hexagonal spanner	

1.3 Material

Description	Notes
Thermal grease	Thermal resistance > 200°C
Descaler	Saeco descaler
Degreaser	Personal choice
Silicone grease	Safe to use with food

1.4 Safety warnings

It is recommended to consult this Service manual of the machine before implementing any operation.
Comply with all applicable standards relating to the repair of household appliances.

Always disconnect the power plug from the mains before beginning repairs on the machine.
Simply turning off the main switch is not sufficiently safe to prevent electrical discharges.

This household appliance is rated as insulation class I.
On completion of the repairs, insulation and dielectric rigidity tests must be performed.

1.5 Service POLICY grid as used for coffee machine

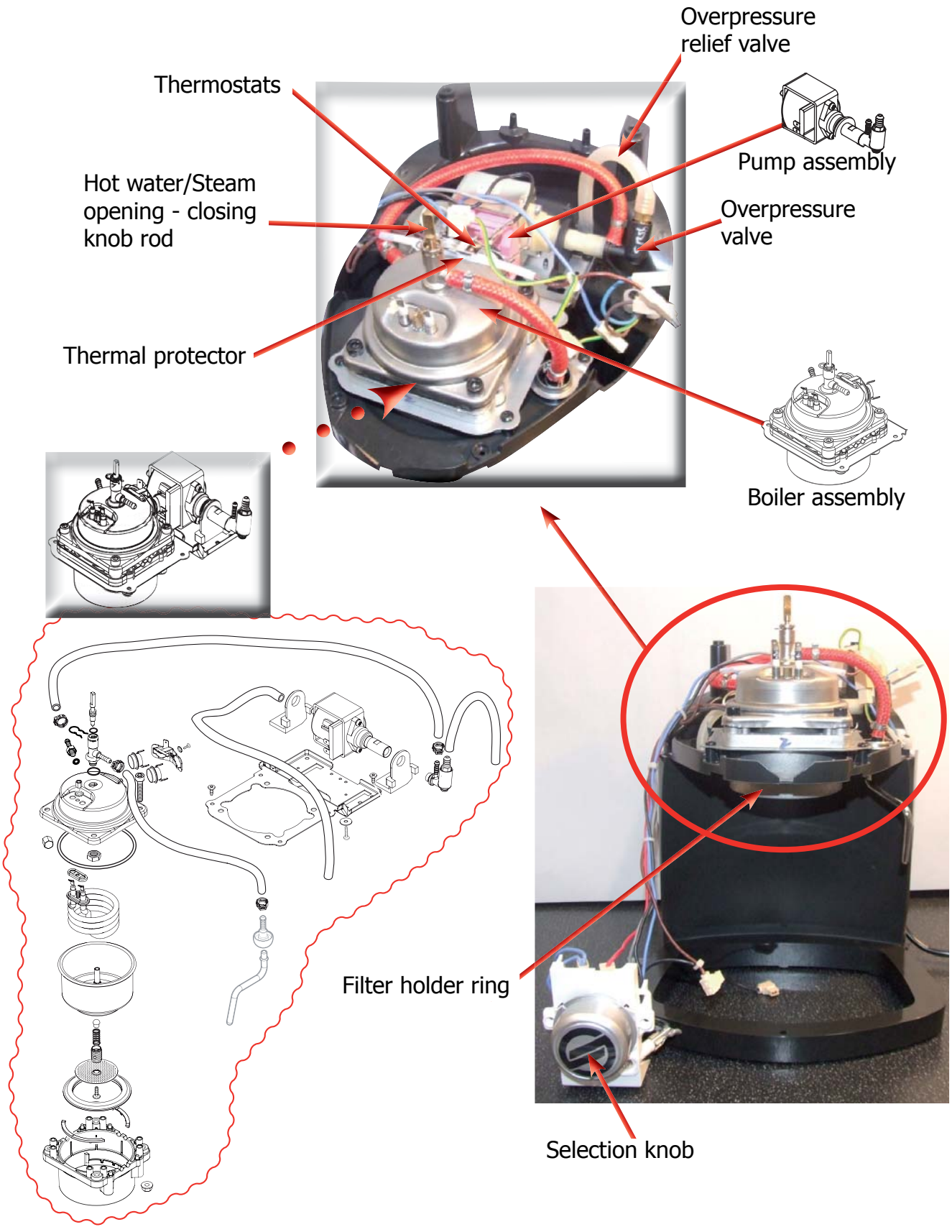
For IN WARRANTY repairs is mandatory to use the single components (not the assembly) available in the exploded views of the coffee machines or of the specific components. If you find the information "SEE THE EXPLODED VIEW E....." in the assembly description field, it means that the single components 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

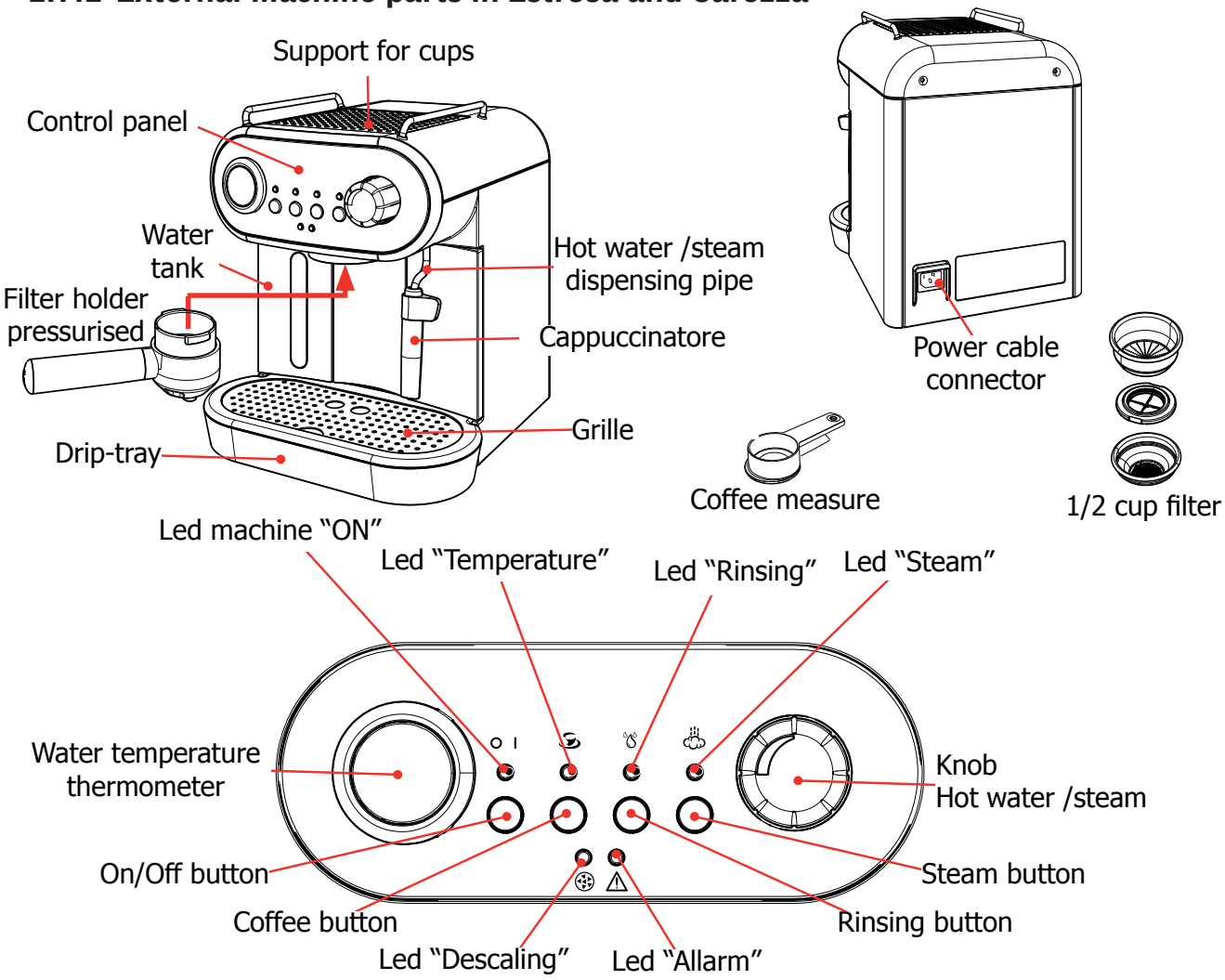
Components	Assembly use	Single components available
COFFEE GRINDER	**Only for OOW repairs**	**YES**, to consult the specific exploded-view of the machine or of the Coffee Grinder on website
BREWING UNIT	**Only for OOW repairs**	**YES**, to consult the specific exploded-view of the machine or of the Brewing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

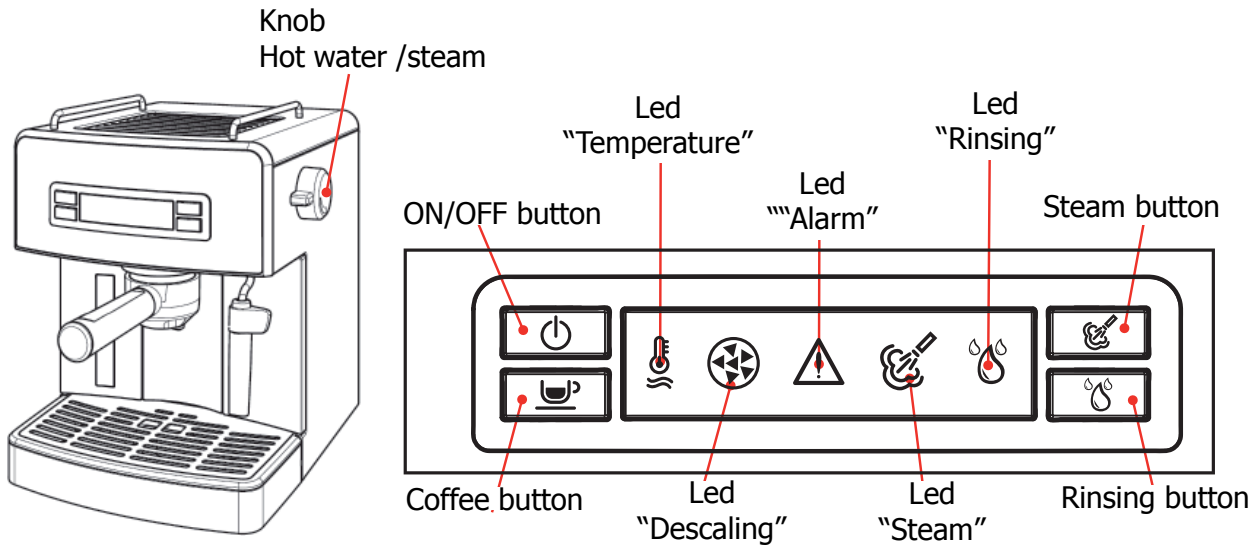
1.6.1 External machine parts in manual machine

1.6.2 Internal machine parts in manual machine



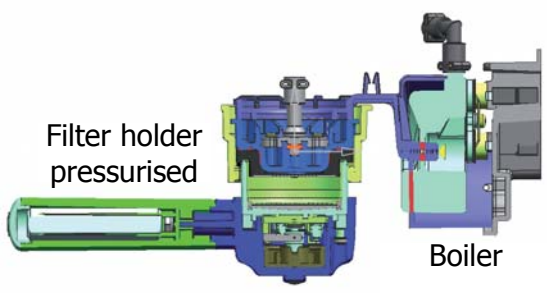
1.7.1 External machine parts in Estrosa and Carezza

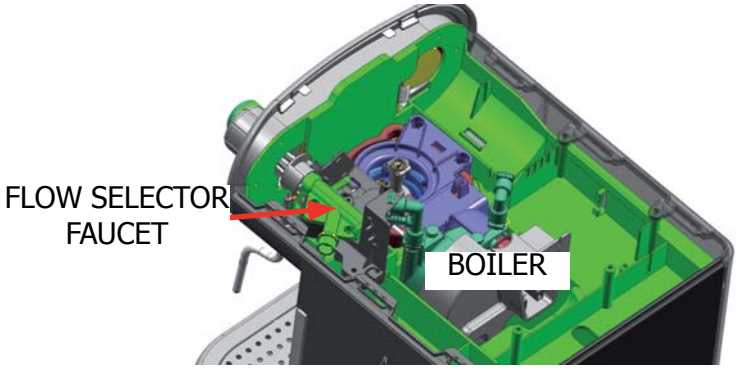


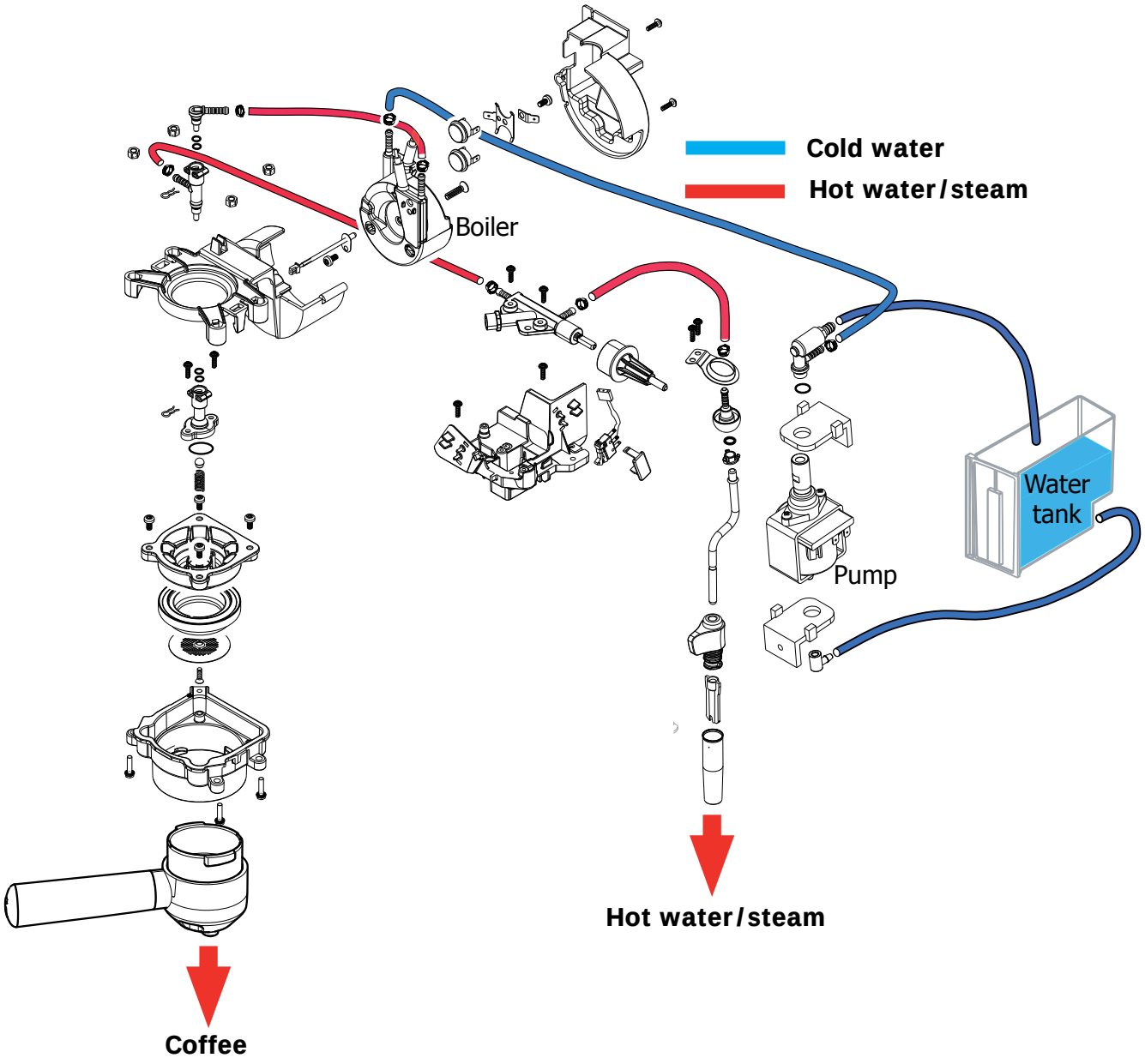


1.7.2 Internal machine parts in Estrosa and Carezza

Diagram hydraulic circuit







CHAPTER 2

TECHNICAL SPECIFICATIONS

2.1. Technical specifications

Safety system:	2 one-shot thermostats (127°C and 95°C) 1 thermal protector > 184°C
Coffee heat exchanger output: Stainless steel	(230/120 V~) 1000 W – for coffee, hot water and steam dispensing
Pump	Ulka Type EP5/S GW approx. 13-15 bar with reciprocating piston and 120°C cutout 48 W, 230V, 50 Hz, 120V, 60Hz 100V, 50/60 Hz and Defond A2P03 220-240V 53W
Overpressure valve:	Opening at approx. 16-18 bar
Water filter:	In tank
Flow meter assembly	Only in the single versions with the coffee amount setting
Consumption:	During the heading phase of 8,2A, during the brewing phase 8,5A

Technical specifications Estrosa and Carezza

Safety system:	2 one-shot thermostats 190°
Coffee heat exchanger output: Stainless steel	1900 W 230V – for coffee, hot water and steam dispensing
Pump	Ulka Type EP5/S GW approx. 13-15 bar with reciprocating piston and 120°C cutout 48 W, 230V, 50 Hz, 120V, 60Hz 100V, 50/60 Hz and Defond A2P03 220-240V 53W
Overpressure valve:	Opening at approx. 16-18 bar
Water filter:	In tank
Consumption:	During the heading phase of 8,2A, during the brewing phase 8,5A

2.2. Descaling frequency

Descaling frequency			
Hardness	**Water hardness**	**Without anti-scale filter**	**With anti-scale 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)

2.3. 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:
a) Water temperature in tank: 23°C (+/-2°C).

b) It must be used a plastic cup (see picture N°1).

c) It must be used a thermocouple thermometer (e.g. type K - see picture N°2).

d) 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:
1. 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.

2. 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.

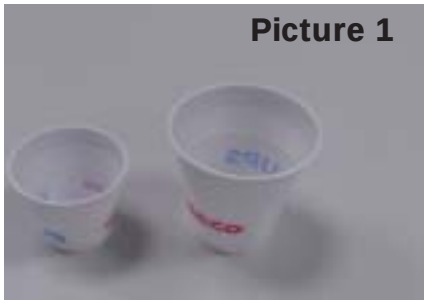
3. The highest temperature measured during the rotations is the value we are searching for, and that must be reported;

4. Test measurement: from end of dispensing to the end of rotations must be completed within 12 seconds.

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

CHAPTER 3

USER INSTRUCTIONS

3.1 Operation, cleaning and maintenance

Operating the machine		
1	Fill the water tank	
2	Fill the coffee bean container	
3	Switch on the appliance	
4	Press to switch on the machine	
5	Heating	The heating phase begins, wait for it to finish
6	Machine ready	The machine is ready to dispense beverages

CLEANING AND TECHNICAL ASSISTANCE		
A	Empty the drip tray	As necessary (float)
B	Clean the water tank	Weekly
C	Clean the filter holder	As necessary
D	Clean the casing	As necessary
E	Descaling cycle	If signalled

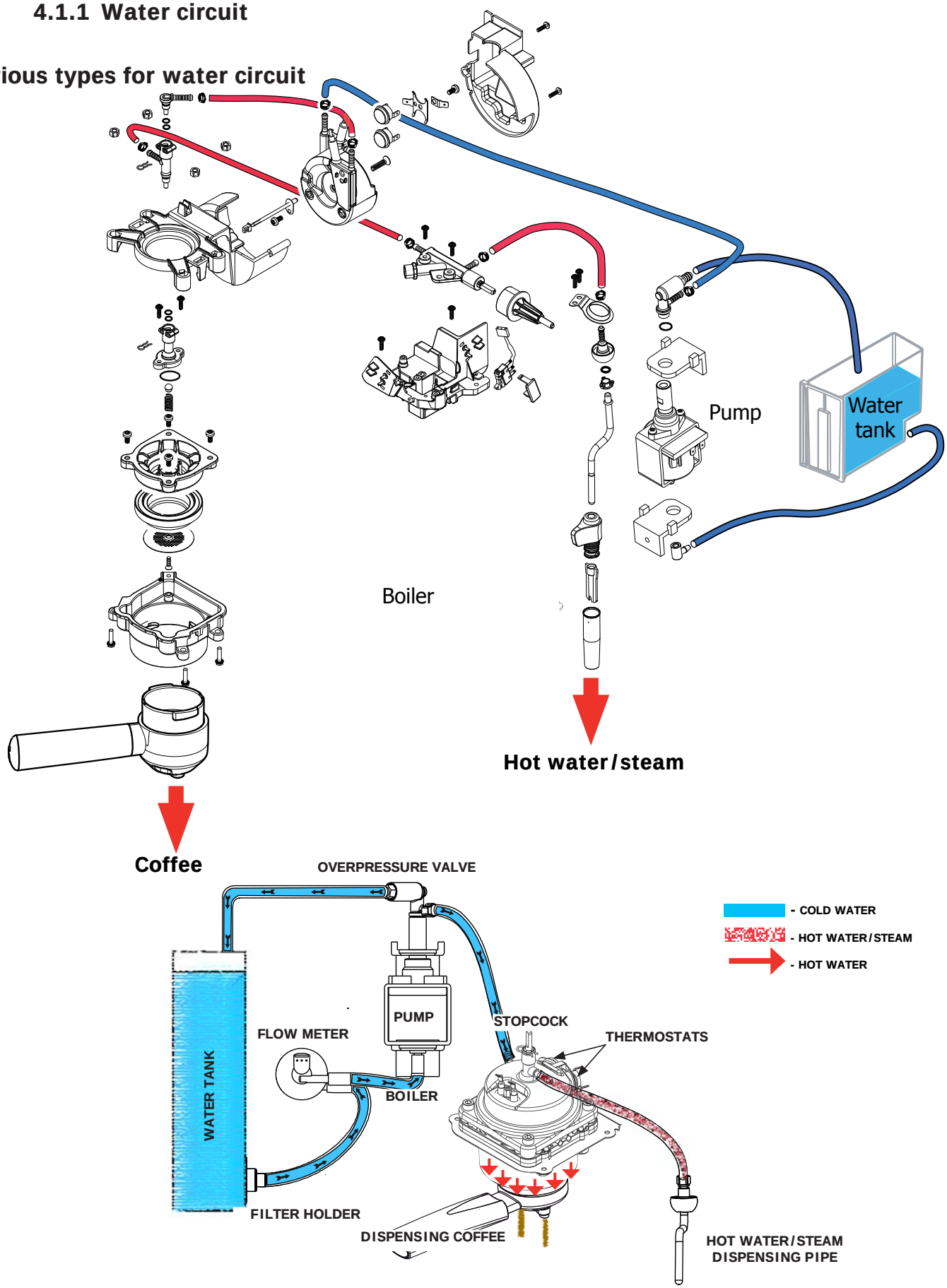
Descaling frequency			
Hardness	**Water hardness**	**Without anti-scale filter**	**With anti-scale filter**
1	Soft (up to 7°dH)	240 litres	480 litres
2	Medium (7° - 14°dH)	120 litres	240 litres
3	Hard (15° - 21°dH)	60 litres	120 litres
4	Very hard (over 21°dH)	30 litres	60 litres

CHAPTER 4

OPERATING LOGIC

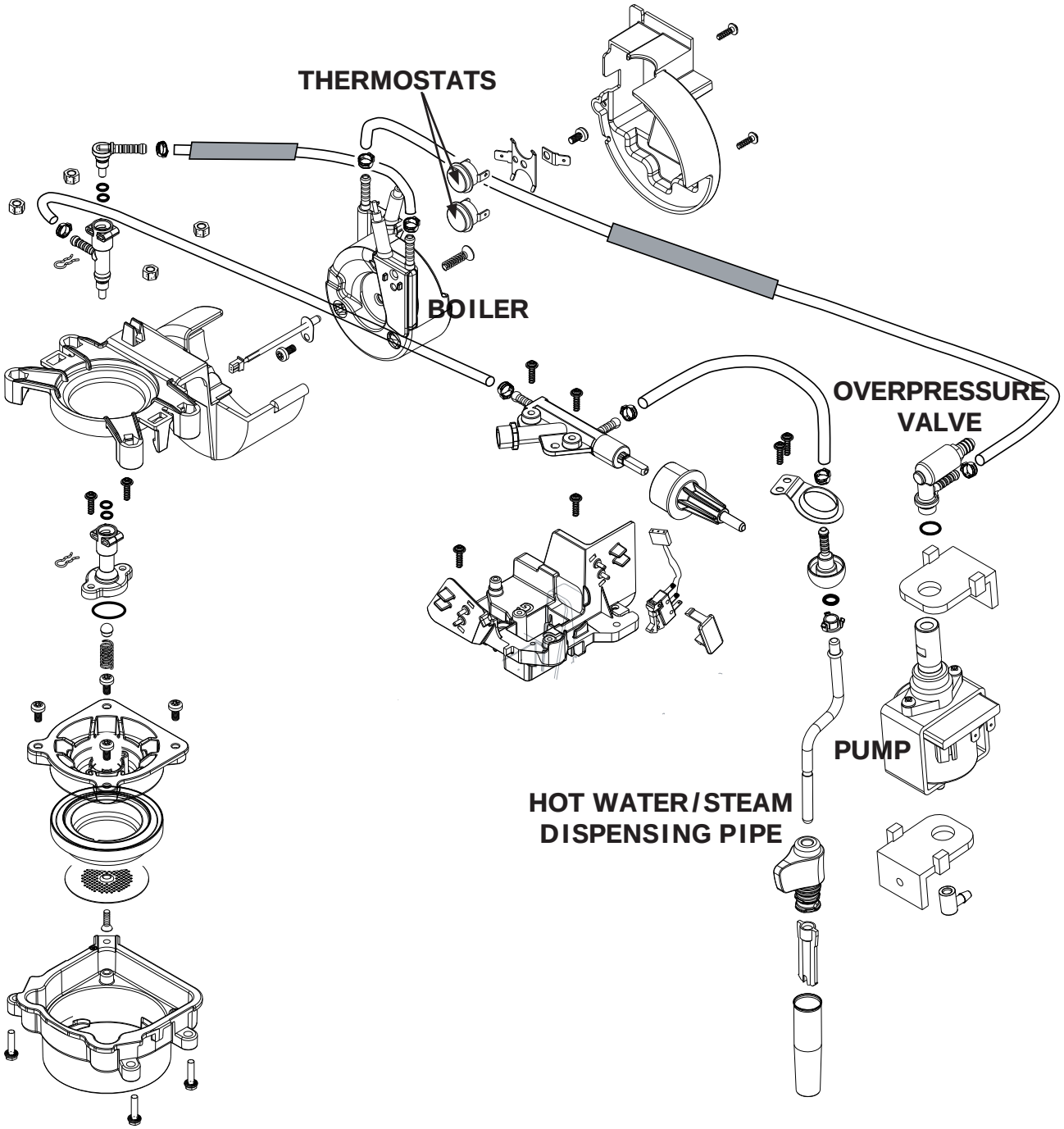
4.1.1 Water circuit

Various types for water circuit

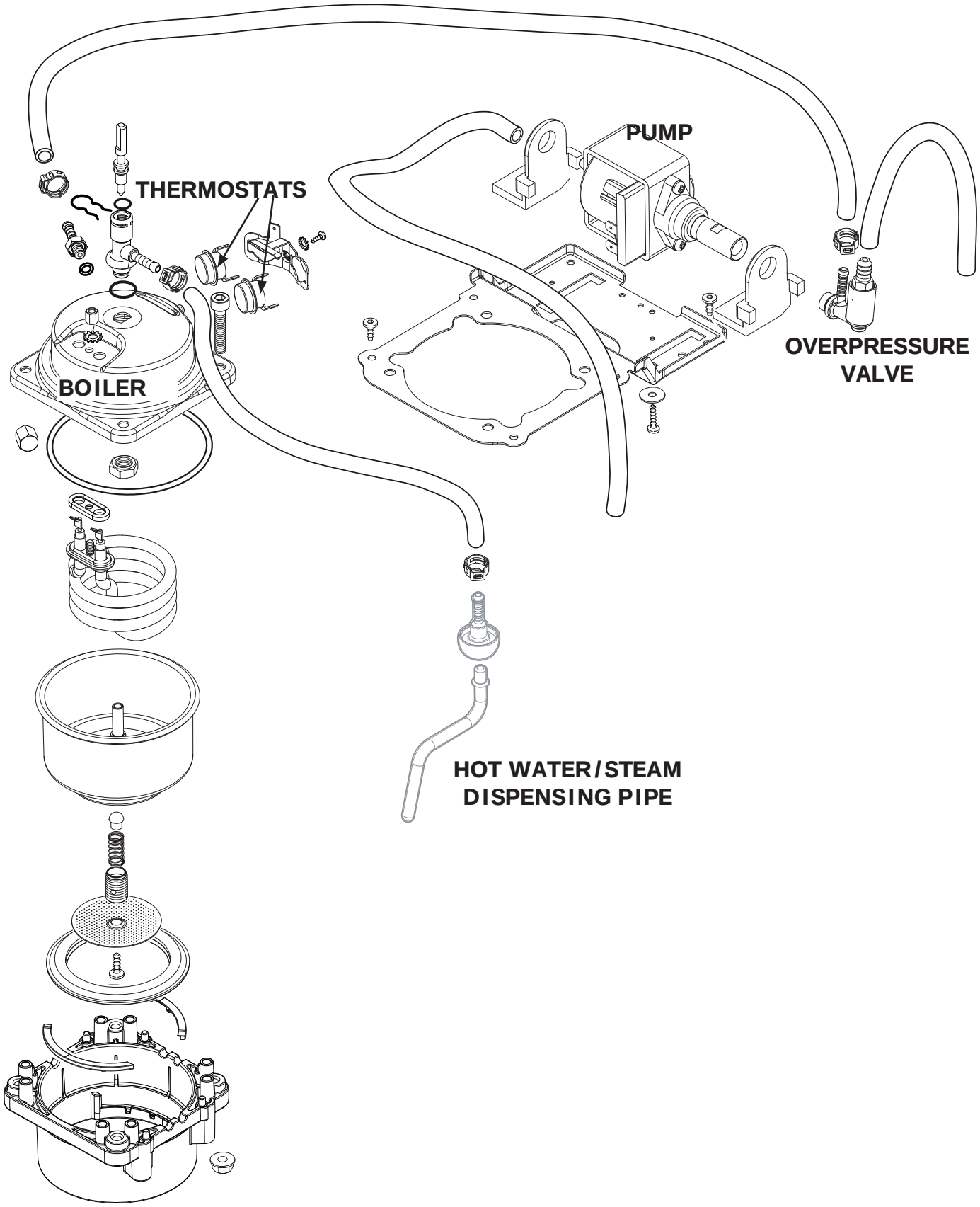


P.S.: Only the single coffee machines have a flow meter, which can set and save the amount of dispensed coffee via the control board.

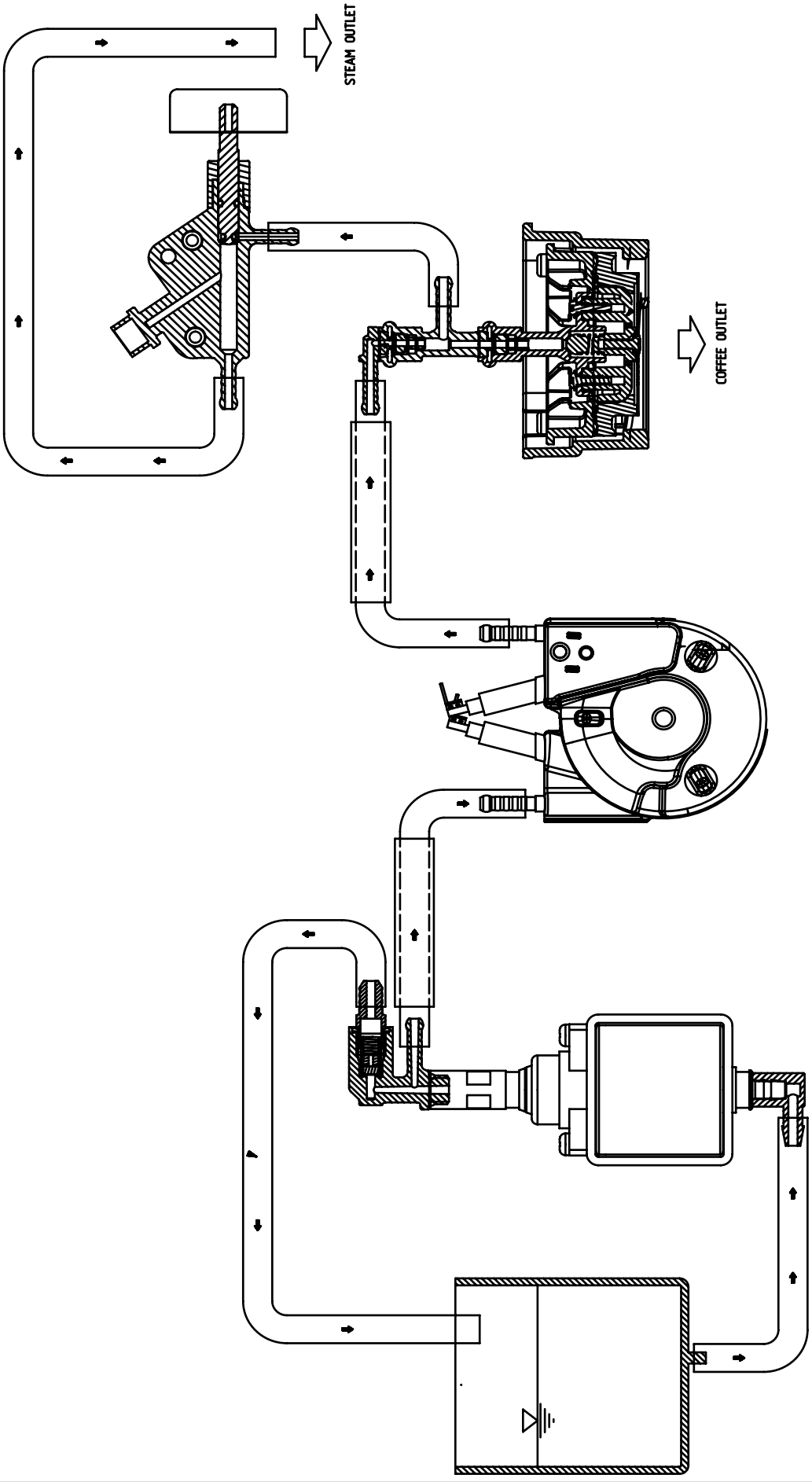
4.1.2 Exploded view of a water circuit in Estrosa and Carezza



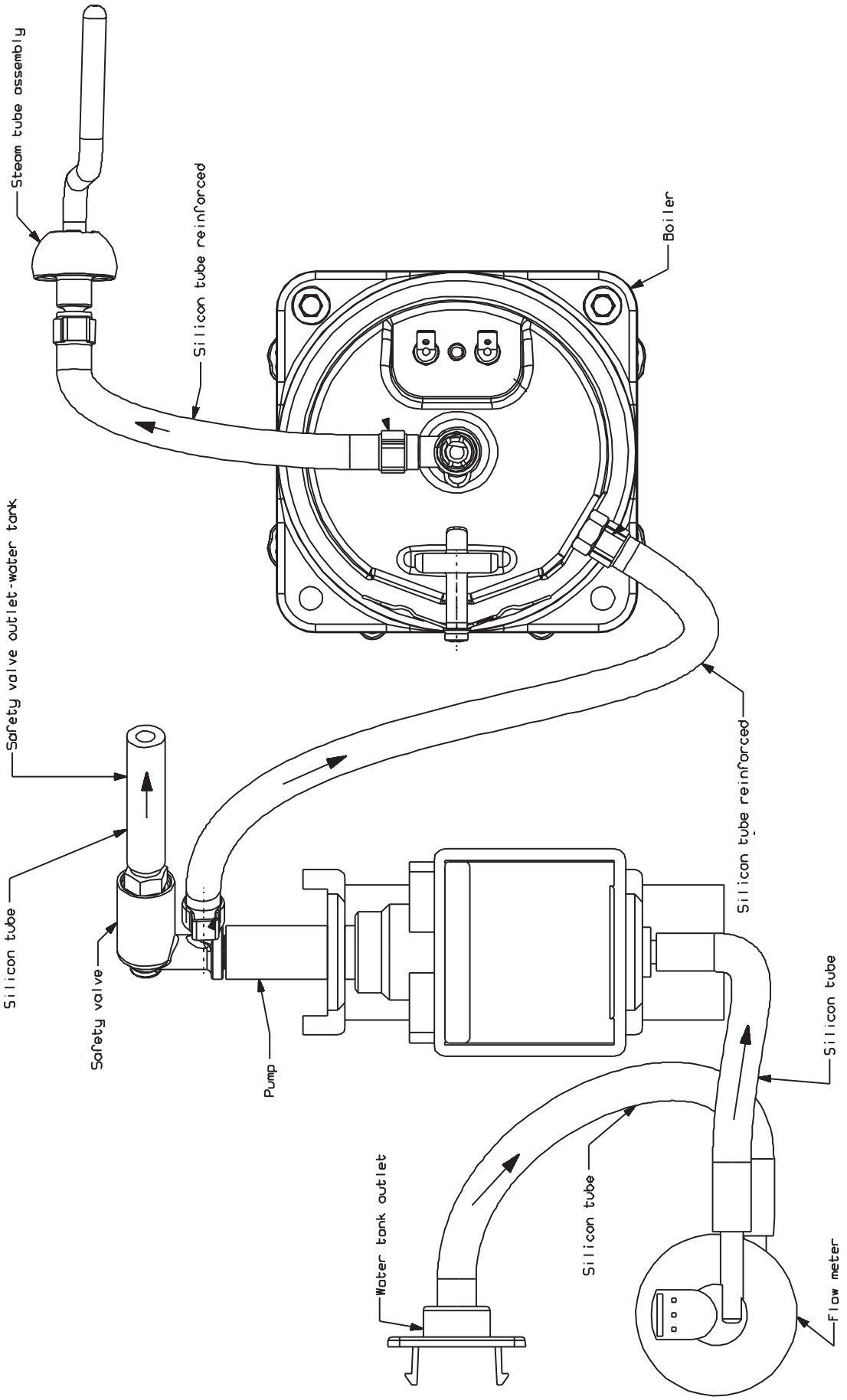
4.1.3 Exploded view of a water circuit



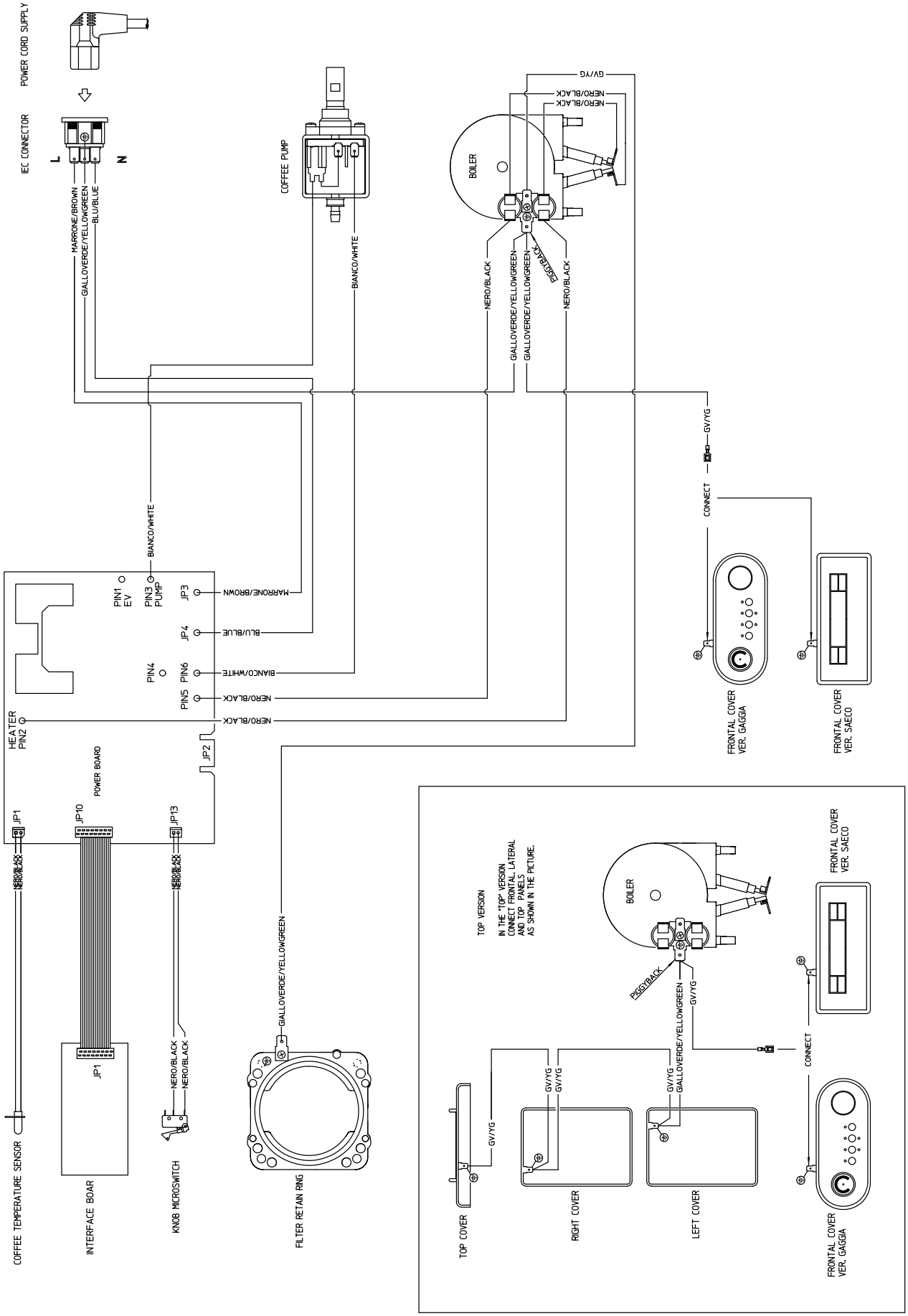
4.1.4 Hydraulic diagram in Estrosa and Carezza



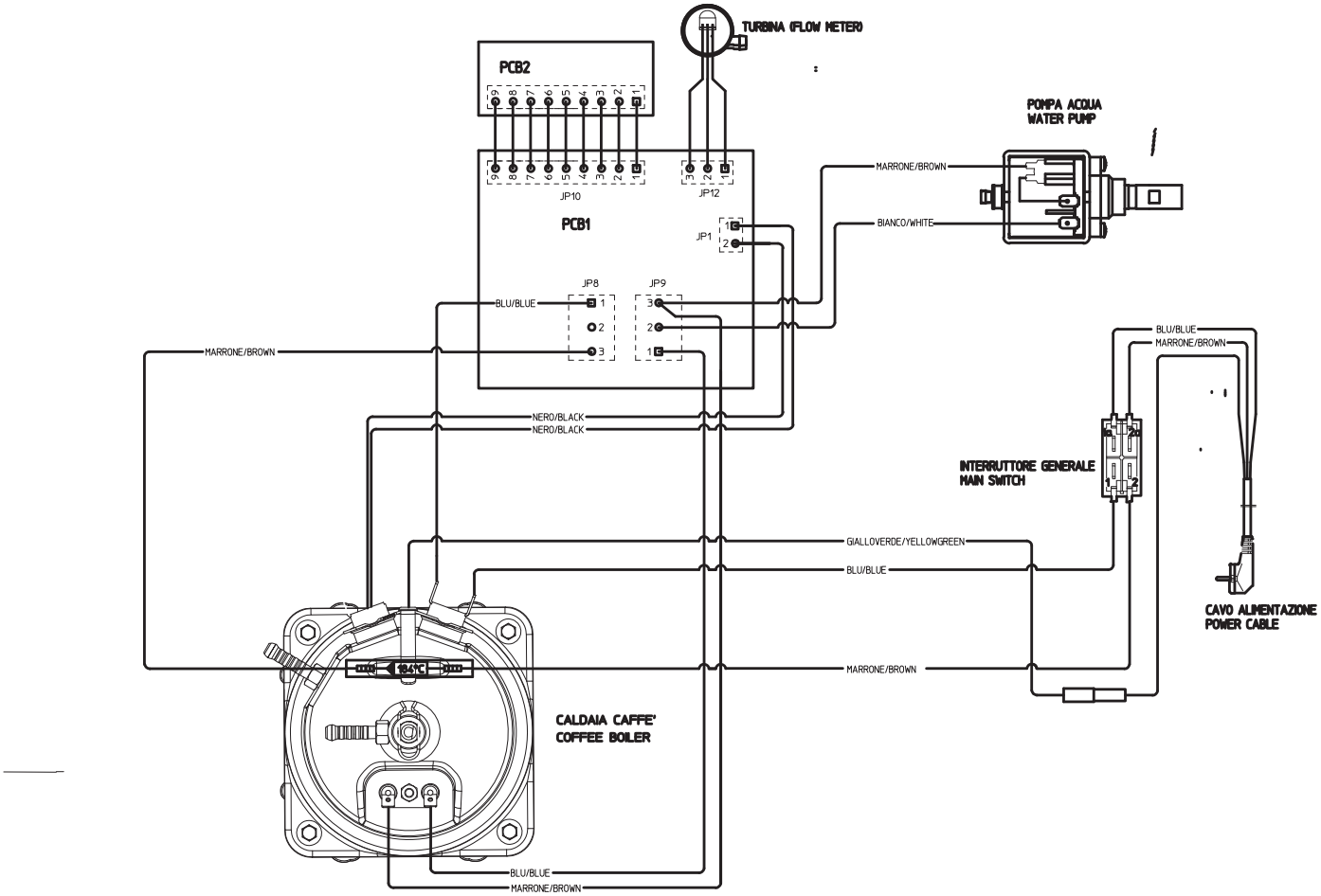
4.1.5 Hydraulic diagram



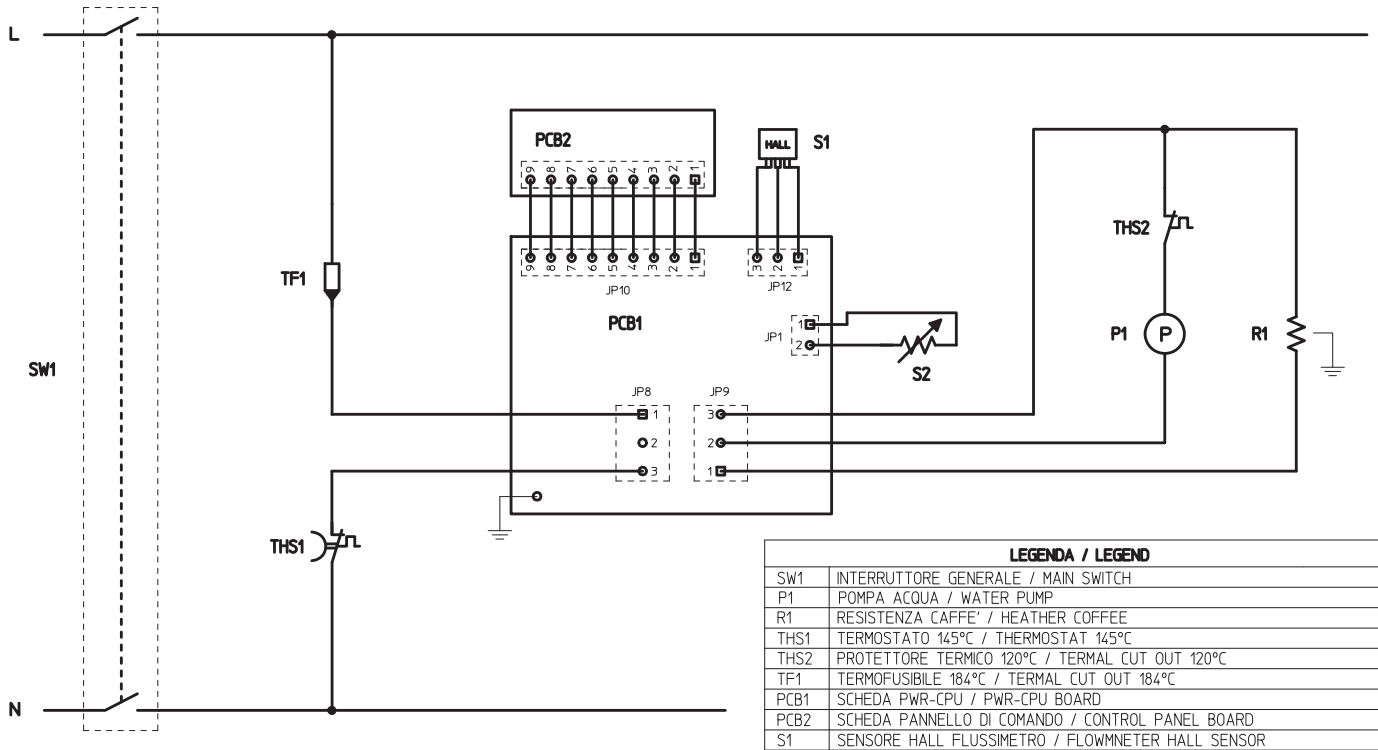
4.2.1 Wiring diagram in Estrosa and Carezza



4.2.2 Wiring diagram

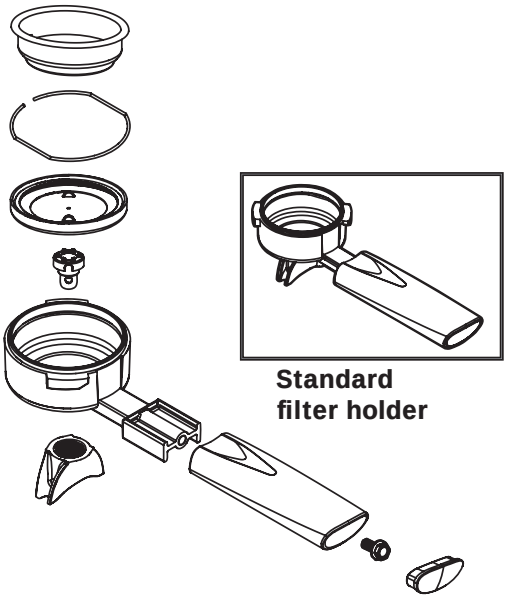


4.2.3 Electrical diagram

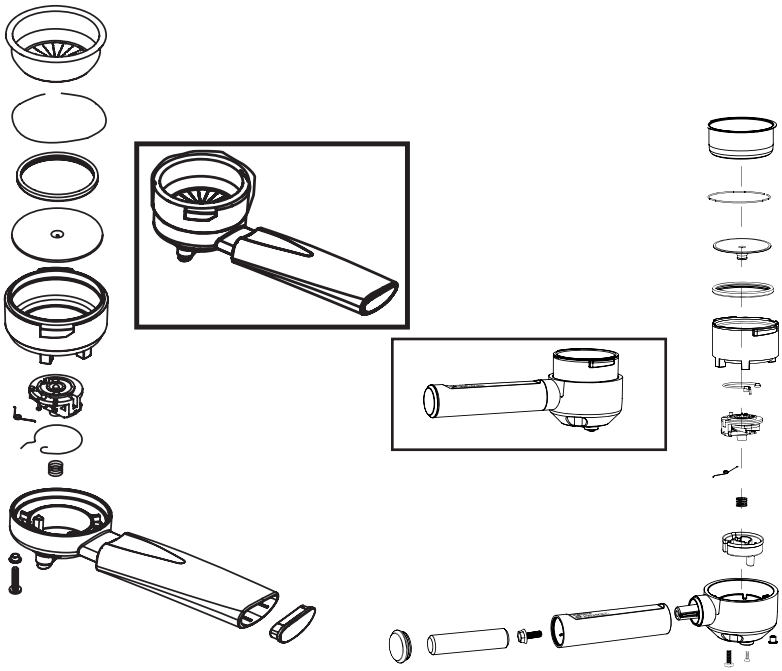


LEGENDA / LEGEND	
SW1	INTERRUTTORE GENERALE / MAIN SWITCH
P1	POMPA ACQUA / WATER PUMP
R1	RESISTENZA CAFFE' / HEATHER COFFEE
THS1	TERMOSTATO 145°C / THERMOSTAT 145°C
THS2	PROTETTORE TERMICO 120°C / TERMAL CUT OUT 120°C
TF1	TERMOFUSIBILE 184°C / TERMAL CUT OUT 184°C
PCB1	SCHEDA PWR-CPU / PWR-CPU BOARD
PCB2	SCHEDA PANNELLO DI COMANDO / CONTROL PANEL BOARD
S1	SENSORE HALL FLUSSIMETRO / FLOWMNETER HALL SENSOR
S2	SENSORE TEMPERATURA / TEMPERATURE SENSOR

4.3 Filter holder

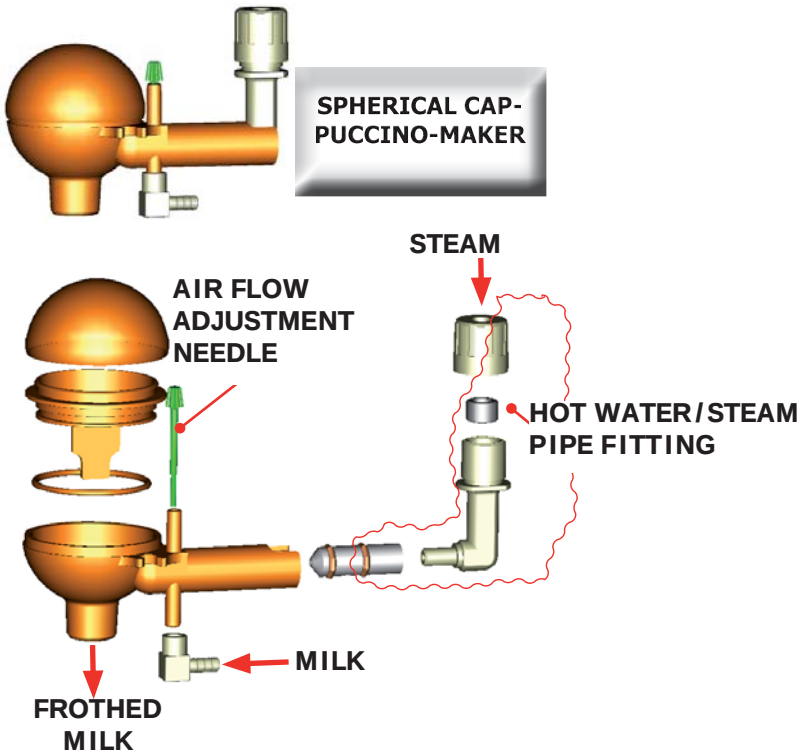


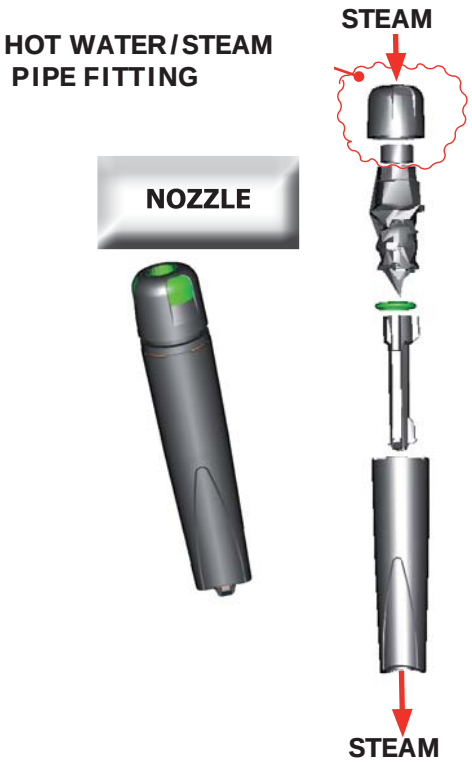
Standard
filter holder



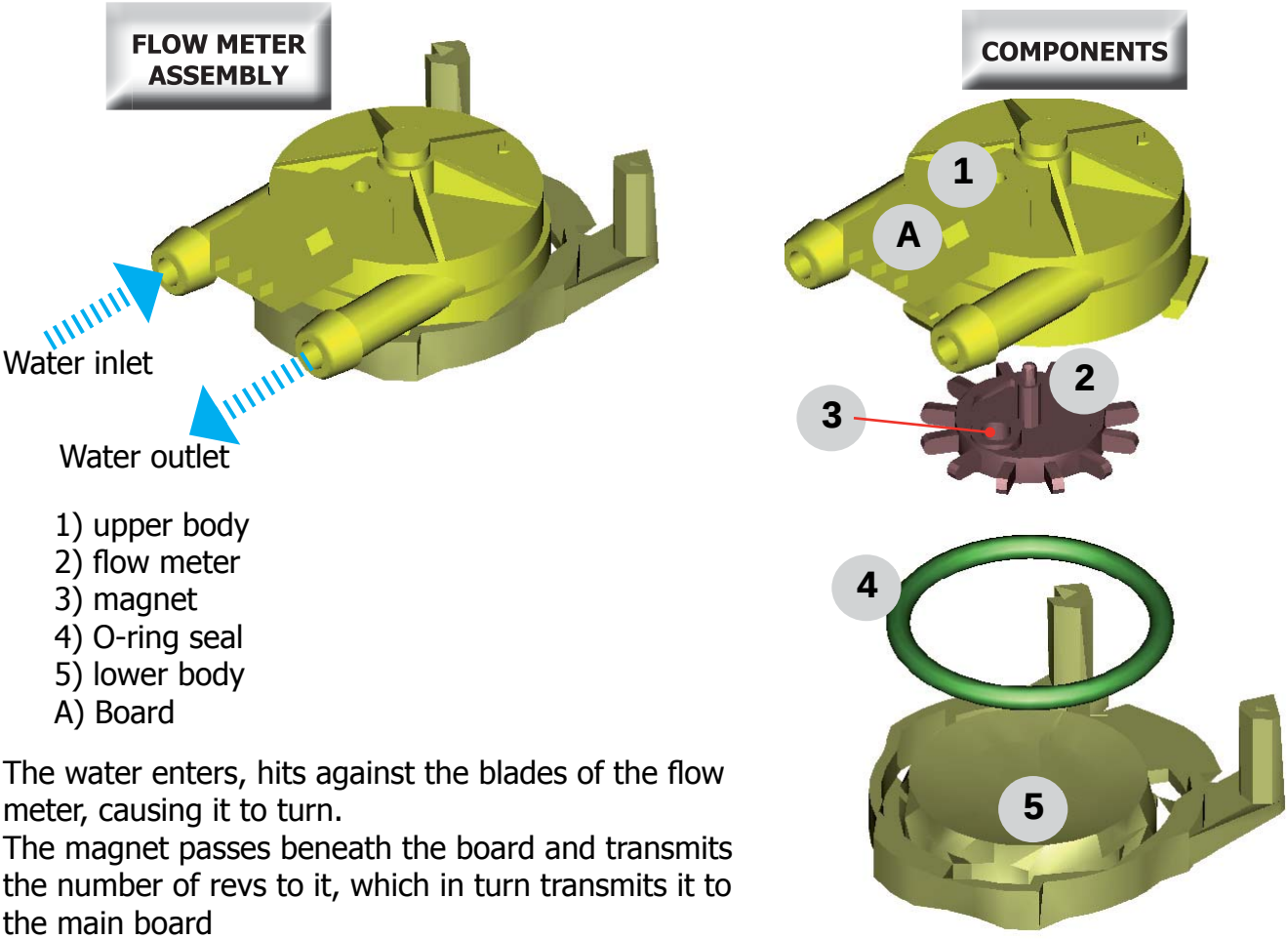
Pressurised and mechanical
filter holder

4.4 Spherical cappuccino maker and nozzle





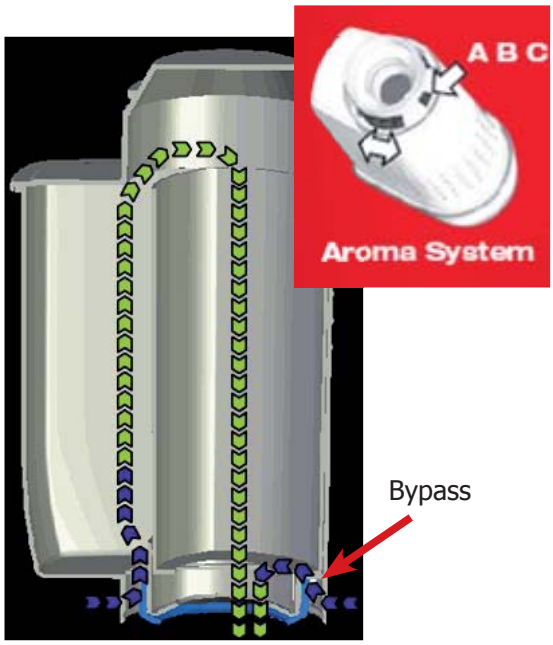
4.5 Flow meter



1) upper body
2) flow meter
3) magnet
4) O-ring seal
5) lower body
A) Board

The water enters, hits against the blades of the flow meter, causing it to turn.
The magnet passes beneath the board and transmits the number of revs to it, which in turn transmits it to the main board

4.6 Anti-scale filter



Anti-scale filter

Function:
- Reduced limescale deposits that take longer to form.
- Improved water quality.
- Better taste due to ideal water hardness

Descaling duration / efficiency:
- - 10° dH
- 60 litres
- 2 months

To obtain a linear characteristic of its effectiveness, throughout the duration of the descaling process, the water is split according to the degree of hardness in a three-phase by-pass (A, B and C).
See small picture.

CHAPTER 5

TROUBLESHOOTING

5.1 Test Mode in Estrosa and Carezza

ENTER IN TEST MODE:
The entering in Test mode is possible only **disconnecting the machine from the main plug, opening the steam knob** and pressing the **coffee button** and the **rinsing button** at the same time, **connecting the machine to the main plug** and keep pressed the buttons for 3 seconds.
After 3 seconds the **Led Alarm** and **Led Descale** turn on and the thermometer (only Gaggia version)will move to reache the zero to confirm the entering in TEST MODE.

TEST MODE:
At this point at every button presion will be associate the turning on of one Led and the turning on of a load for 3 seconds. In this mode it is possible to do the machine steam out.

- **ON/OFF** button turn on **Heater** and **Led ON** for 3 seconds (only in Gaggia machine).
- **Coffee** button turn on **Led coffee** and move the **Motor** for 3 seconds.
- **Rinsing** button turn on **Led Rinsing** and **Pump**. Pressing again the **Rinsing** button the pump will turn off.
- **Steam** button turn on the **Led Steam**.

STEAM OUT:
- Push contemporarily **ON/OFF** button and **STEAM** button will turn on **Led ON** and the **Led Steam**.
- Keep the button pressed for 3 seconds.at the end of this time the 2 led will turn off and **Led Steam** starts blinking indicating that the heater is going in steam temperature.
- During the warming up some water will flows out from the steam tube.
- When the heater reach the steam temperature no more power is given to the heater. The **Led Steam** stop blinking and stays on for 5 seconds to guarantee that the heater is empty of water.
- At the end of the 5 seconds the **Led Steam** turn off to allow the user to test the next ma chine.
- At the end of this action the machine is empty and at the first power on, the circuit rechar ge is needed.

EXIT FROM TEST MODE:
From the test mode is possible to exit only disconnecting the machine from the main plug.

5.2 Causes and solutions

FAULT	POSSIBLE CAUSES	SOLUTION
The machine does not switch on	No power supply	Check the electrical circuit
The machine does not warm up	The thermostats have intervened The power supply does not reach the boiler	Replace the thermostats (if of the One shot type) If they are manual, reset them If they are automatic, they are reset automatically Check the electrical connections
The pump is very noisy	There is no water in the tank The pump has disengaged from the supports The silicone pipe that carries the water from the tank to the pump is pinched or blocked	Fill the tank Insert the pump into the supports once again Check the water circuit
The coffee is too cold	The filter holder is not inserted for the pre-heating process The cups are cold	Run hot water through the filter holder Pre-heat the cups with hot water
The milk does not froth	The milk is not suitable (powdered or skimmed milk) Dirty nozzle or Cappuccino maker	Use whole milk Carefully clean the nozzle or the cappuccino maker with water
The coffee flows too quickly and does not form the cream	Little coffee in the filter holder Grinding level too coarse There is a missing component in the filter holder	Increase the quantity Use a different mixture Verify that all the components are in place and installed correctly
The coffee does not flow or it flows in drops	Grinding level too fine The coffee is pressed too much in the filter holder Too much coffee in the filter holder Blocked water channels Blocked filter in the filter holder	Use a different mixture Agitate the coffee Reduce the amount of coffee Descale the machine Carefully clean the filter
The coffee does not flow from the edges	The filter holder has been inserted incorrectly into the coffee dispensing unit The upper border of the filter holder is dirty The seal of the boiler is dirty or worn Too much coffee in the filter holder	Insert the filter holder correctly Clean the edges of the filter holder Clean or replace the seal Reduce the amount of coffee

P.S.: Refill the water circuit when the machine is first used as well as when the water in the tank finishes.

CHAPTER 6

STANDARD INSPECTIONS

6.1. Repair schedule

	Action
1	Visual inspection (damage during transport)
2	Machine data check (plate)
3	Functional check / problem analysis
4	Opening the machine
5	Visual inspection
6	Functional tests
7	Repairing the faults encountered
8	Checking any modifications (view info, etc.)
9	Service activities in accordance with the operating schedule
10	Internal cleaning
11	Functional test with the machine open
12	Assembly
13	Final inspection test
14	Draining the circuit (in winter)
15	External cleaning
16	Insulation test HG 701 (dielectric)
17	Documentation

6.2. Service schedule

S	Replacement
ES	Visual inspection
D	Descaling cycle
CF	Functional check

P	Cleaning
TR	Noise test
R	Adjustment

Component	Action	Support / tool
Water filter	**P / S / CF**	
Water tank lip seal	**S / CF**	
Pipes, fittings and Oetiker clamps	**ES / CF**	
Hot water/steam circuit pump	**ES / TR / CF**	
Water circuit	**D / CF**	Saeco descaler
Wiring	**ES / CF**	

6.3. Final inspection

Test	Procedure	Support / tool	Standard	Tolerance
Coffee	2-3 Coffees for adjustment purposes	Measuring beaker		
Noise			Standard	
Amount of cream	Blow into the cup until the cream separates		The cream should come together again completely	
Cream colour			Hazel brown	
Hot water	Dispense water			
Steam	Dispense steam			

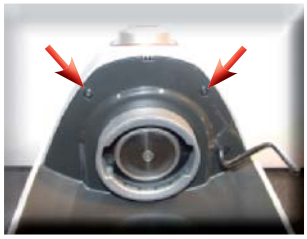
CHAPTER 7

DISASSEMBLY

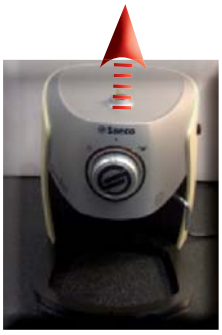
7.1.1. Outer elements

Remove the water tank, the water drip tray, the grille and the steam knob.

Upper cover



Loosen the screws as shown on the front and rear part of the machine



Lift the cover and loosen the screws as shown

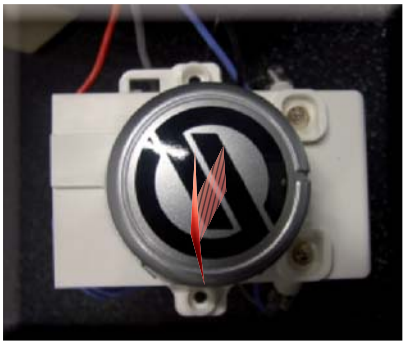
RIGHT and LEFT side covers

Remove the side covers by lifting them upwards

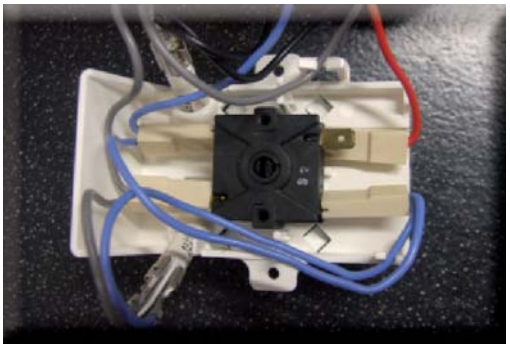
LEFT side cover (note the hooks of the cover)

RIGHT side cover. Remove the connection of the on/off switch from the cover

7.1.2 Controls support

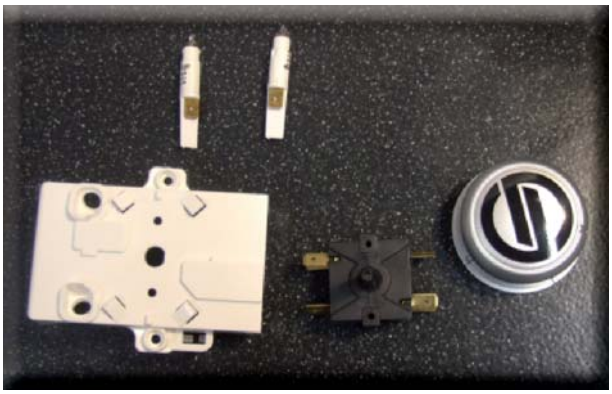


Remove the knob by pulling it outwards

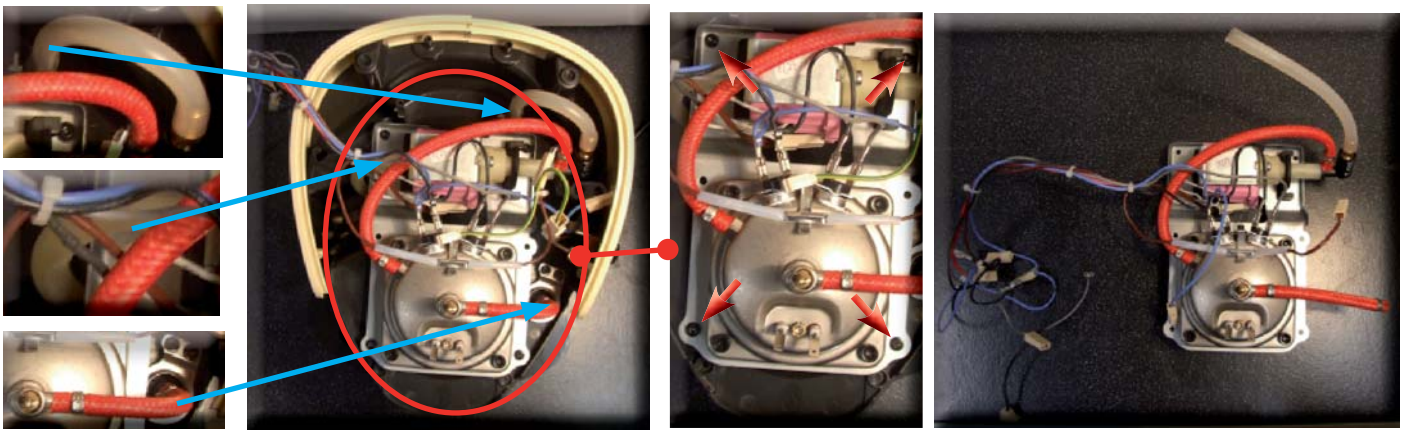


Remove the electrical connections and the two bright indicators

Loosen the screws as shown to remove the rotating switch

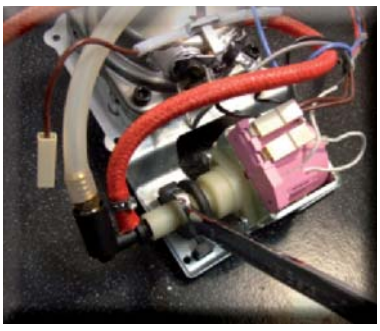


7.1.3 Boiler support

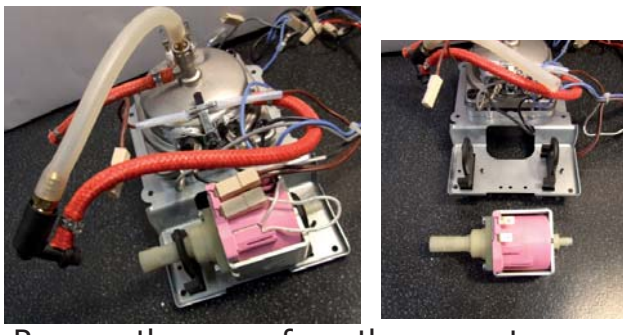


Remove the water connections and loosen the screws as shown

7.1.4 Pump

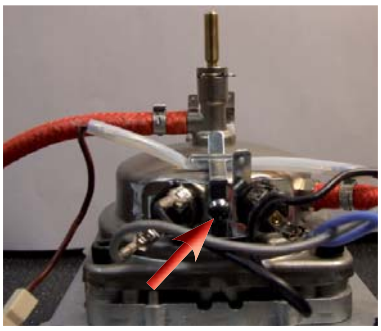


Loosen the overpressure valve



Remove the pump from the supports

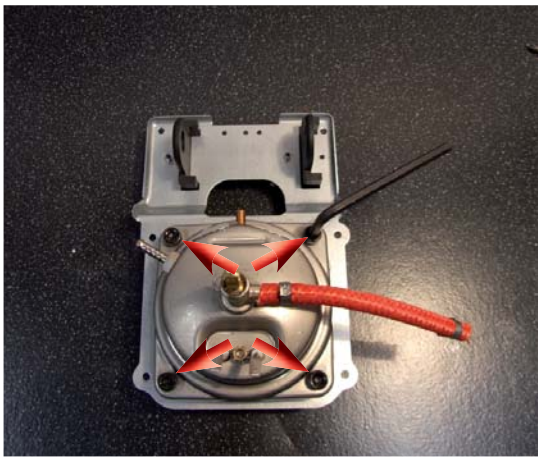
7.1.5 Boiler thermostats



When putting back the thermostats, always apply conductive paste for the thermostat to adhere perfectly to the boiler

Loosen the screw as shown

7.1.6 Boiler



Loosen the screws as shown

Check the internal condition of the boiler (limescale, any breakages, condition of the O-ring seal, etc.)

7.1.7 Shower and valve

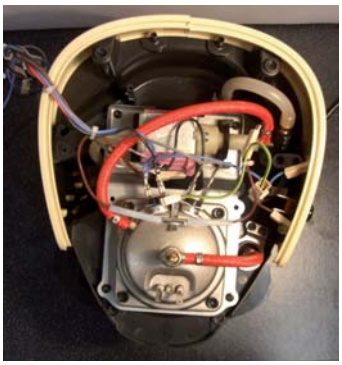
Loosen the screw as shown

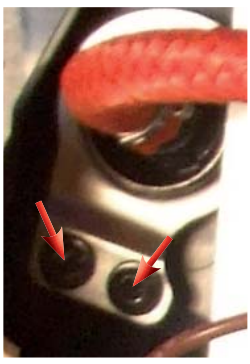
Shower

Loosen the screw of the valve holder

Check the condition of the shower, valve holder screw, channels (holes not blocked) and verify there is no limescale on any of the parts

7.1.8 Steam pipe



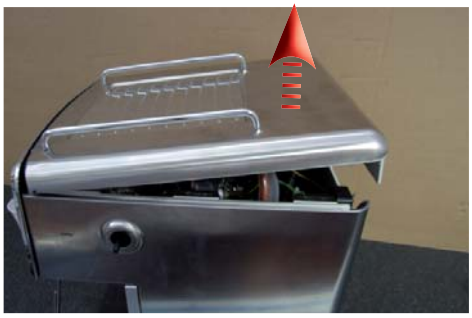


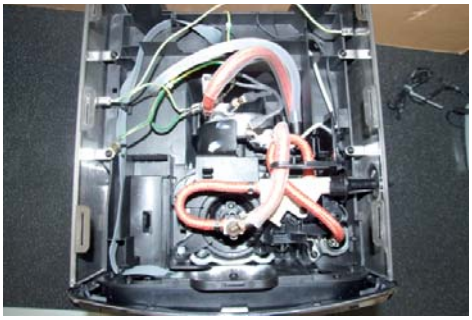
Loosen the screws as shown

7.2.1 Outer elements Carezza / Estrosa

Remove the water tank, the water drip tray, the grille, the steam knob and pannarello.

Upper cover



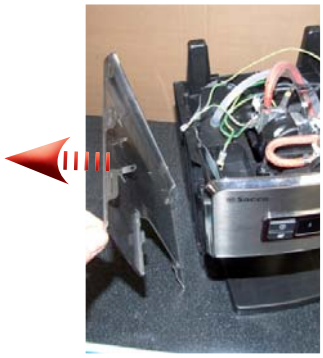


Loosen the screws as shown on the rear part of the machine and lift the cover

Remove the posterior cover lifting it upwards

LEFT and RIGHT side covers

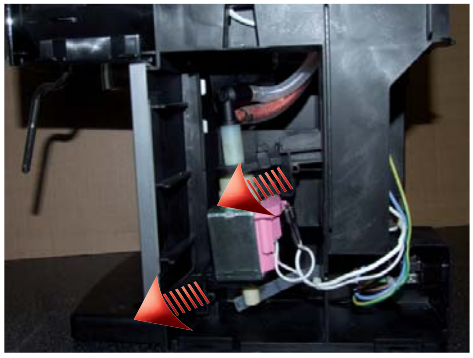
Loosen the screws as shown



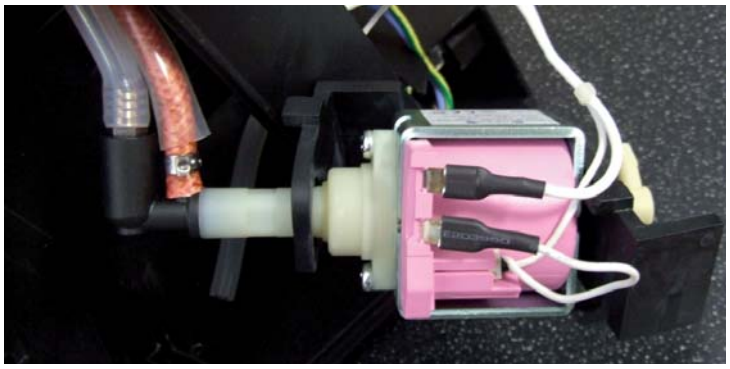
Pump

Remove the covers as in the pictures

7.2.2 Pump Esrosa/Carezza

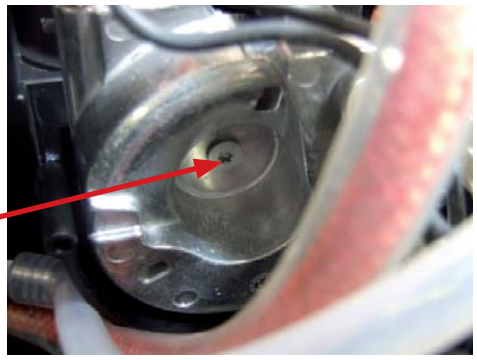


Remove the pump from the supports as the picture

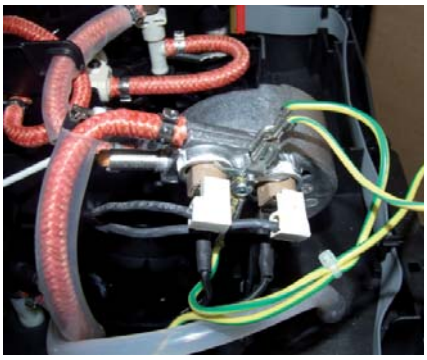


Remove the water and electric connections

7.2.3 Boiler support assembly Esrosa/Carezza

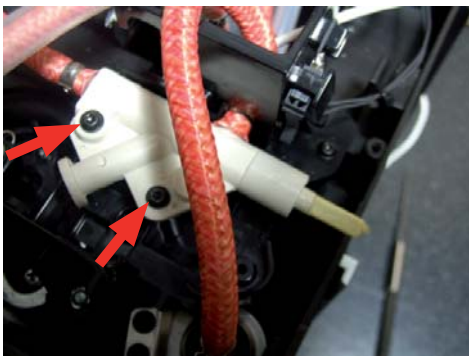


Loosen the screws

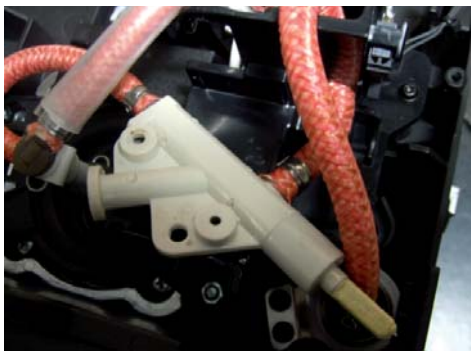


Remove the water and electric connections

7.2.4 Steam knob Esrosa/Carezza

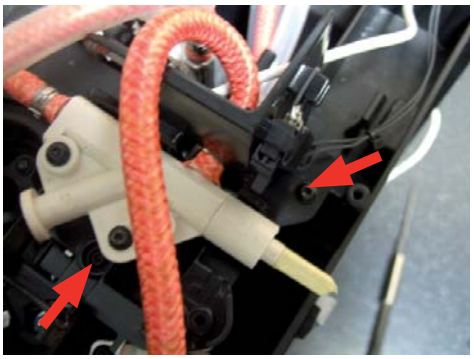


Loosen the screws

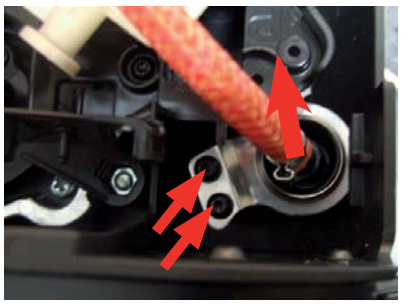


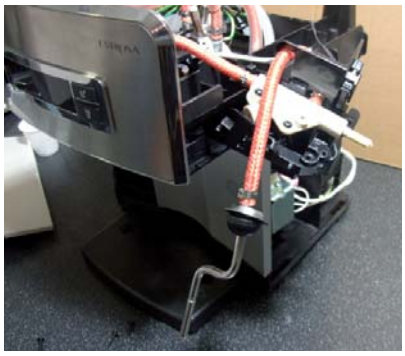
Remove the water connections

7.2.5 Steam pipe Esrosa/Carezza



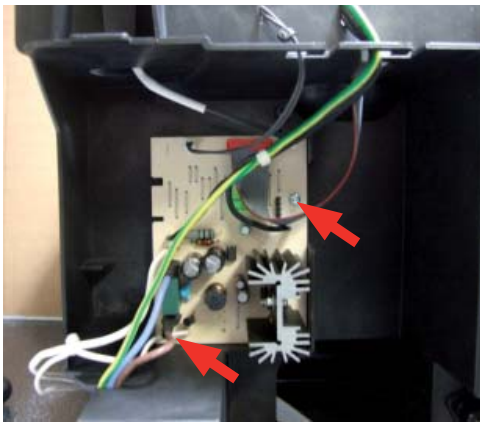
Loosen the screws



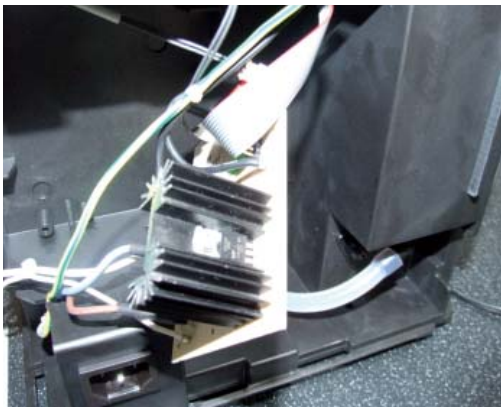


Loosen the screws to remove the steam pipe

7.2.6 CPU/power card Estrosa/Carezza



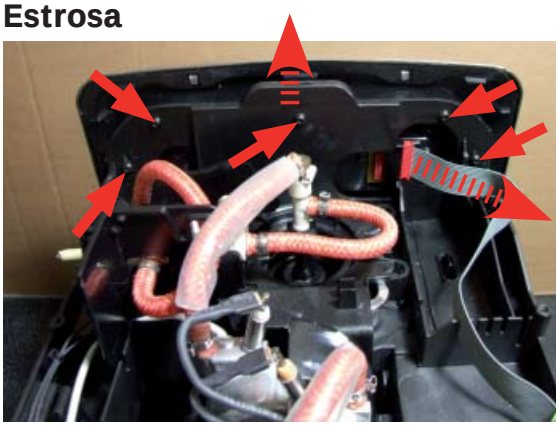
Loosen the screws as shown



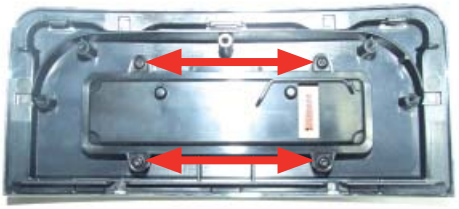
Remove the electric connections

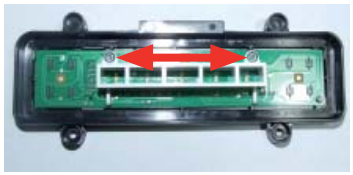
7.2.7 Keyboard card Estrosa/Carezza

Estrosa



Loosen the screws, the electric connection and remove front panel as shown

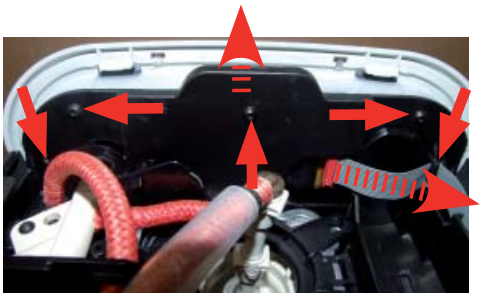




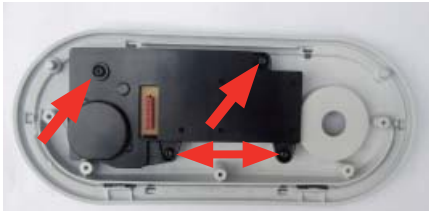
Loosen the screws as shown

Carezza

Remove the knob Hot water /steam

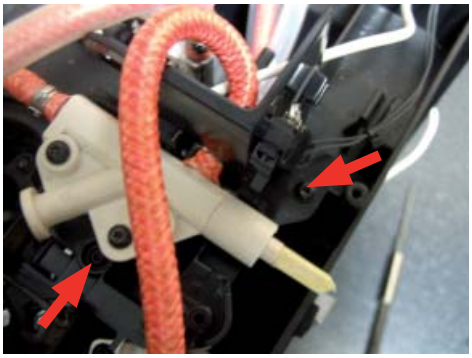


Loosen the screws, the electric connection and remove front panel as shown



Loosen the screws as shown

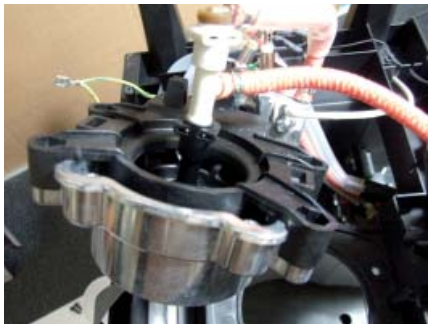
7.2.8 Filterholder locking ring Estrosa/Carezza



Loosen the screws

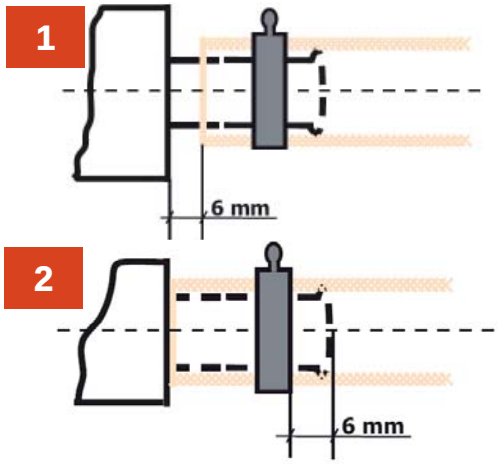
Remove the cover pulling it down

Loosen the bolt



Remove the water connections

7.3 Un/installing Oetiker clamps



1) Boiler connection

2) Other connections

Replacing the pipes

1) Use a suitable pair of pliers to remove the clamp (as shown in the picture)

2) Tighten the clamp as shown in the pictures

CHAPTER 8

NOTES