



Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALY

ENGLISH

## ESPRESSO COFFEE MACHINE

USE AND MAINTENANCE MANUAL

Instructions for the user

LB 4100



BEST LAVAZZA ULTIMATE ESPRESSO



DICHIARAZIONE DI CONFORMITÀ CE - DECLARACIÓN DE CONFORMIDAD CE  
 DECLARATION DE CONFORMITE CE - EC DECLARATION OF CONFORMITY  
 EG-KONFORMITÄTSEKTLÄRUNG - EG VERKLARING VAN OVEREENSTEMMING  
 DECLARAÇÃO DE CONFORMIDADE CE - DECLARAȚIE DE CONFORMITATE CE



WEGA s.r.l. Via Condotti Bardini, 1  
 31058 SUSEGANA (TV) - ITALY

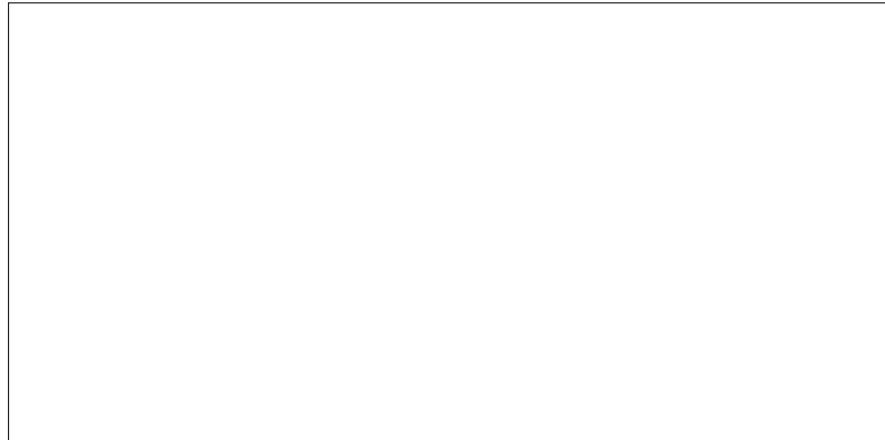
come costruttore di MACCHINE PER CAFFÈ, dichiara che il prodotto  
 como fabricante de CAFETERAS, declara que el producto  
 en tant que constructeur de MACHINES A CAFE, déclare que le produit  
 being the manufacturer of COFFEE MACHINES, hereby declares that the product  
 erklärt als Hersteller von KAFFEEMASCHINEN, daß das Gerät  
 verklaart als fabrikant van KOFFIEZETAPPARATEN, dat het product  
 como fabricante de MÁQUINAS DE CAFÉ, declara que a máquina  
 in calitate de producator de APARATE PENTRU PREPARAT CAFEA, declara ca produsul

Tipo - Type - Typ - Tip

**Macchina per caffè - Cafeteras - Machines a cafe - Coffee machines  
 Kaffeemaschinen - Koffiezetapparaat - Máquina de café - Aparat de preparat cafea**

Modello - Model - Modell - Modelo

N° di serie - Matricula  
 N° de serie - Serial No  
 Seriennummer - Seriennummer  
 N° de série - Numar de fabrica



al quale si riferisce questa dichiarazione è conforme ai requisiti previsti dalle seguenti DIRETTIVE CEE:  
 al que se refiere esta declaración es conforme con lo que disponen las siguientes DIRECTIVAS CEE :  
 auquel se réfère cette déclaration est conforme aux exigences essentielles de DIRECTIVES CEE :  
 to which this declaration refers, complies with the requirements set forth by the following EEC DIRECTIVES :  
 auf welches sich diese Erklärung bezieht, gemäß den folgenden EG-Vorschriften gebaut ist EG-VORSCHRIFTEN :  
 waar deze verklaring betrekking op heeft, overeenstemt met de vereisten van de volgende EG RICHTLIJNEN :  
 referida nesta declaração, é conforme aos requisitos previstos pelas seguintes DIRECTIVAS CEE :  
 la care se refera aceasta declaratie, este conform cu prevederile DIRECTIVELOR CEE :

**2006/42/CE - 2002/95/EC - 2002/96/EC - 2003/108/CE - 2004/108/CE - 2006/95/CE**

*in conformità alle norme - en conformidad de las normas - en conformité avec les normes - in compliance with standards  
 gemäß den Vorsch - in overeenstemming met de normen - em conformidade com as normas - in conformitate cu normele :*

**EN 60335-1, EN 60335-2-75, EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3**

e DIRETTIVA - y NORMA CEE - et DIRECTIVE CEE - and EEC DIRECTIVE  
 und EG-VORSCHRIFT - en de EEG RICHTLIJN - e DIRECTIVA CEE - si DIRECTIVA CEE:

**90/396**

*applicabile solo per i modelli con gas - aplicable solamente a los modelos con gas.  
 applicable seulement aux modèles avec gaz - applicable for models with gas kit only  
 nur fuer die Ausfuehrungen mit Gas erforderlich - die alleen bij modellen met gas van toepassing is  
 aplicável somente para os modelos com gás - aplicabila numai in cazul modelelor cu gaz*

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Susegana, 11/01/2010

Il Direttore Generale  
 Dott. Paolo Nadalet

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## **READ CAREFULLY**

all parts of this manual before using the product.

The espresso coffee machine that you have purchased has been designed and manufactured with innovative methods and technology which ensure long lasting quality and reliability.

This manual will guide you in discovering the advantages of selecting this product. You will find information on how to get the best out of your machine, how to always keep it efficient and what to do if you should have any problems.

Keep this manual in a safe place. If you lose it, you can ask the manufacturer for another copy.

ENJOY YOUR READING ... AND YOUR COFFEE

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## **HOW TO USE THIS MANUAL**

The manufacturer has the right to make any improvements on the product. We also guarantee that this manual reflects the technical state of the product at the time it is marketed.

We would like to take this opportunity to invite the customers to make any suggestions for improvement of the product or the manual.

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## **GENERAL WARNINGS**

- After removing the packaging, check the condition of the appliance. If in doubt, do not use it but contact the retailer directly.
- The packaging material must not be left within the reach of children since it is a potential source of danger. It is advisable to keep the packaging until after the guarantee has expired.
- Before using the machine, make sure that the mains voltage corresponds to the information on the data plate of the machine.
- The installation must be done in accordance with the safety standards in force and by qualified and trained personnel. Incorrect installation may be harmful to people, property or animals.
- This appliance is completely safe only if it is connected to an effective grounding system, executed as required by current safety standards. It is important to have compliance with this requirement checked. If in doubt, have the system carefully checked by qualified personnel. The manufacturer cannot be considered responsible for any damage caused by an incorrect grounding device.
- Upon installation of the machine, qualified personnel will be required to install a main switch as required by current safety regulations, with a contact aperture of at least 3 mm.
- It is not advisable to use extensions or electrical adaptors with multiple outlets. If their use is indispensable, use only simple or multiple plug adaptors and extensions which are in accordance with the safety standards in force. Never exceed the capacity value in kW indicated on the simple adaptor or the extensions or the maximum power value indicated on the adaptor.

- The espresso coffee machine is intended for the preparation of hot beverages such as coffee, tea or warm milk. This appliance is to be used only for its intended purpose. Any other use is considered improper and therefore dangerous. The manufacturer cannot be responsible for any damage caused by incorrect and unreasonable use.
- When using the electrical appliance, several safety standards must be observed :
  - do not touch the appliance when hands or feet are wet or damp;
  - do not use the appliance in bare feet;
  - do not use extensions in rooms where there are showers or baths;
  - do not pull on the power cord to disconnect the appliance from the power outlet;
  - do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
  - do not allow the appliance to be used by children or the disabled.
- Before any maintenance, disconnect the appliance from the electrical mains through the main switch.
- For daily cleaning, follow the instructions in this manual.
- In case of breakdowns or poor functioning, turn off the appliance and unplug it. Do not attempt any repairs; call for specialised technical service.
- Any repairs must be done only by the manufacturer or an authorised service centre using original spare parts only. If this requirement is not observed, the safety of the appliance is compromised and the guarantee becomes void.
- The power cord of the appliance must not be replaced by the user. If the cord is damaged, turn the machine off and contact professionally qualified personnel only.
- If you should decide not to use the appliance any longer, unplug it and have it drained of water by qualified personnel.
- To guarantee that the machine is efficient and to keep it operating correctly, it is indispensable to follow the manufacturer's instructions, having periodical maintenance and a check of all the safety devices done by qualified personnel.
- Never touch the delivery group as it is very hot.
- Do not expose your hands or other body parts in the direction of the coffee dispensing spouts or in the direction of the steam and hot water dispensing terminals. The steam and the water that exit the nozzles can cause burns.
- When in operation, the steam and water nozzles and the filter holder cups are extremely hot and should be handled with care only in the indicated parts.
- Cups must be placed on the special surface only after having been thoroughly dried.
- The dishes belonging to the machine itself should be placed on the cup surface. It is incorrect to place any other object on this surface.
- Any unauthorised tampering with any parts of the machine renders all guarantees null and void.

**GUARANTEE**

*The guarantee is valid for 12 months on all components except electrical and electronic components and expendable pieces.*

## SYMBOLS



This symbol warns you that there are important instructions that must be strictly followed in order to avoid severe injury and/or damage to the machine!



This symbol indicates the operations that should be carried out more thoroughly for better performance of the machine.

## PRESENTATION

This product has been manufactured in compliance with the regulations for foodstuffs machinery according to EEC Directive 2006/42/EC.

The espresso coffee machine is strictly for professional use only. It is designed for the preparation of hot drinks such as tea, cappuccinos and long, short and espresso coffee, etc.

The machine can be used by two people simultaneously. This characteristic, together with the fact that the machine is able to dispense beverages continuously without any problems, guarantees its intensive use.

Instructions for proper use of the machine are provided below.

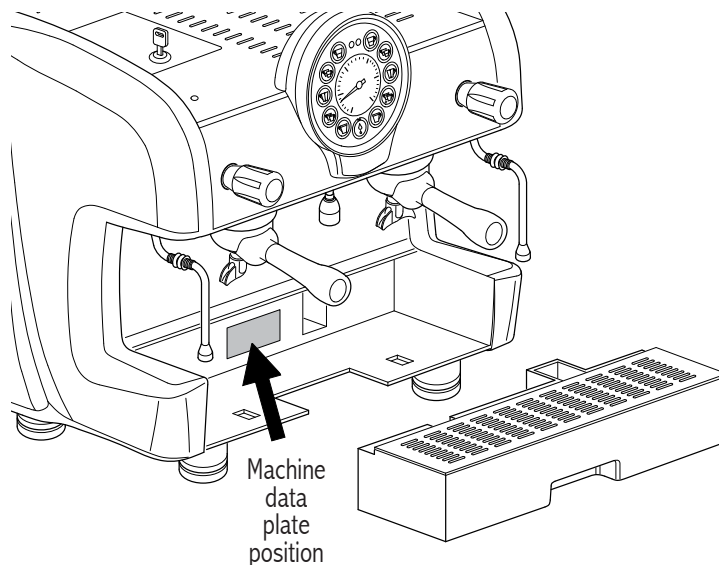


*The user must be sufficiently informed to correctly operate the machine. It is recommended not to carry out any operations on the machine which may modify or alter its operation.*

**WHEN THE MACHINE IS OPERATIVE THE BOILER CONTAINS STEAM AND HOT WATER UNDER PRESSURE.**

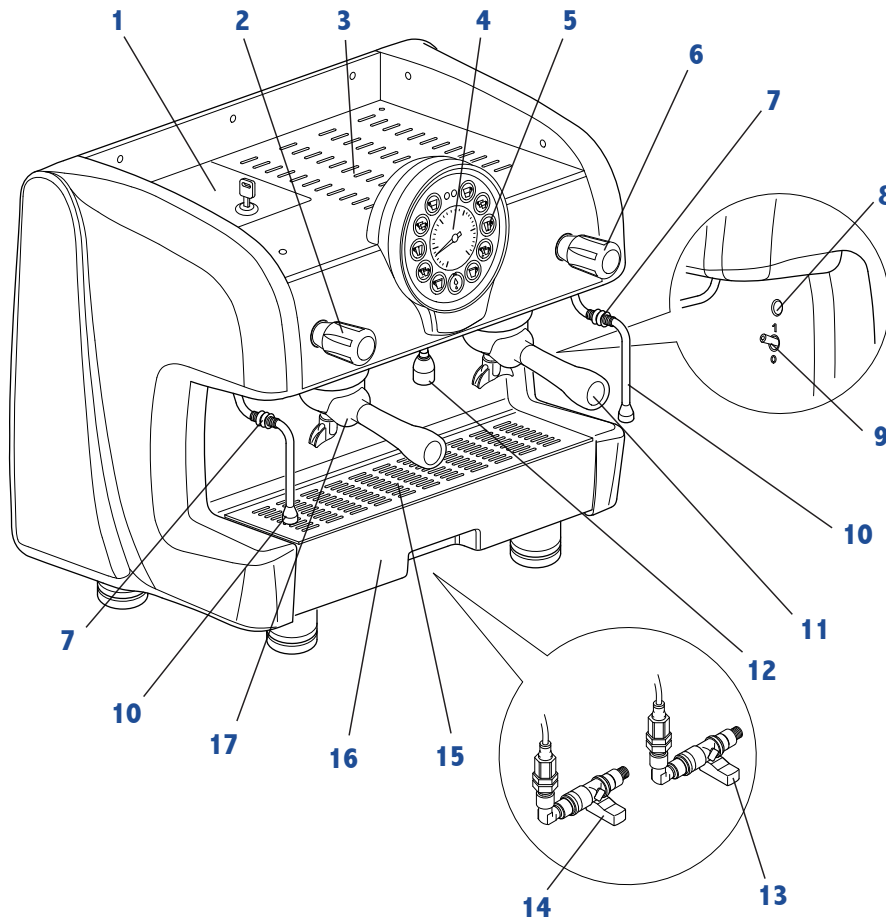
## TECHNICAL DATA

TECHNICAL DATA	
power supply voltage	230 V
frequency	50 Hz
absorbed power	2300 W
water tank capacity	4 litres
width	560 mm
depth	350 mm
height	490 mm
net machine weight	27 kg
gross machine weight	38 kg
operating range	+5°C +40°C

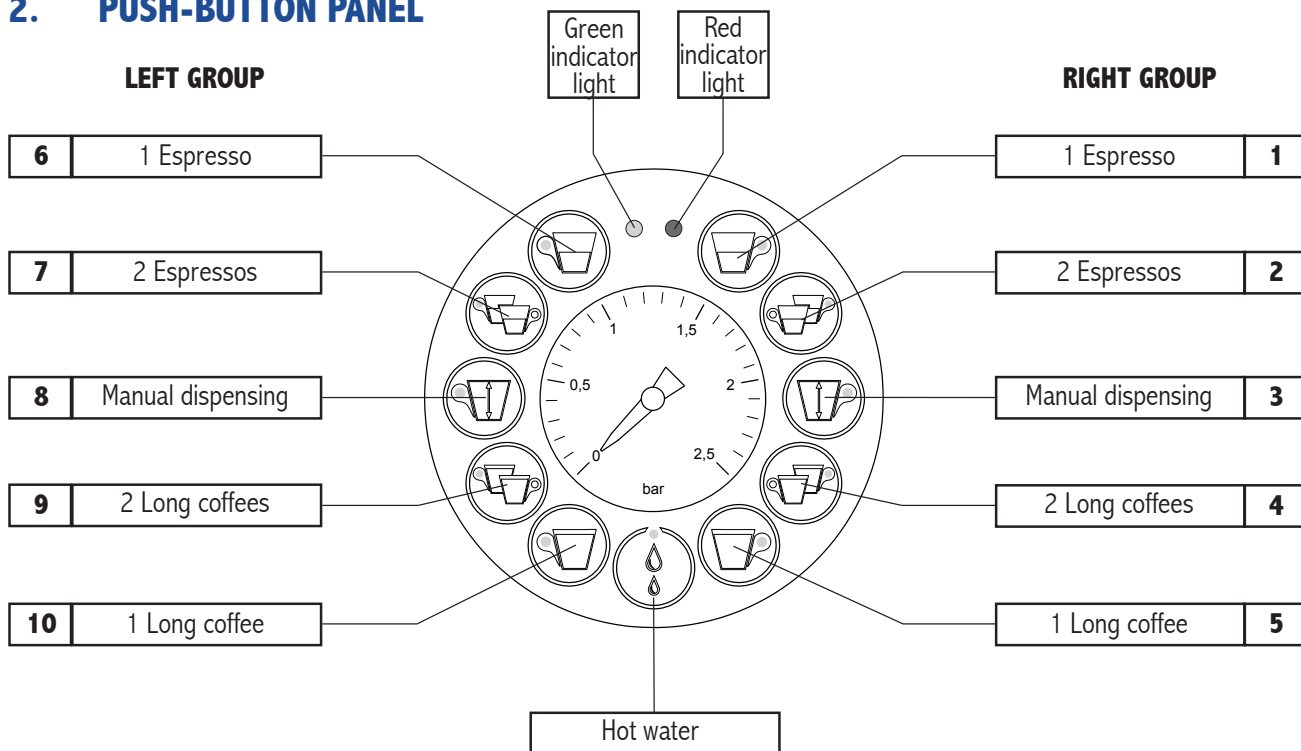


## 1. GENERAL DESCRIPTION

- 1** Internal water tank door
- 2** Cappuccino maker knob
- 3** Cup heater surface
- 4** Boiler pressure gauge
- 5** Push-button panel
- 6** Steam knob
- 7** Anti-burn rubber
- 8** Mains indicator light
- 9** Main switch
- 10** Steam nozzle
- 11** 2-Cup spout filter holder
- 12** Hot water nozzle
- 13** Tap breather right
- 14** Tap breather left
- 15** Cup support grille
- 16** Drainage tray
- 17** 1-Cup spout filter holder



## 2. PUSH-BUTTON PANEL



### 3. PREPARATION OF THE MACHINE

The preparation of the machine and its installation must be carried out by qualified personnel.



*Use of the machine without all the installation operations having been carried out by technical personnel could damage it seriously.*

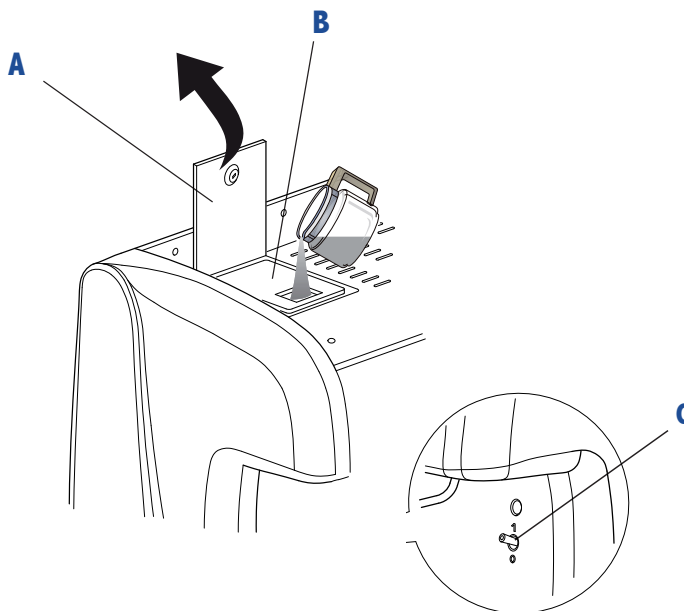
### 4. ACTIVATION OF THE MACHINE

#### 4.1 ELECTRIC POWER SUPPLY

The connection of the machine to the electrical mains must be carried out by qualified personnel only.

#### 4.2.1 WATER SUPPLY WITH INTERNAL TANK

- Turn the key and open the door **(A)**;
- fill the tank **(B)** with potable water;
- close the door with the key.

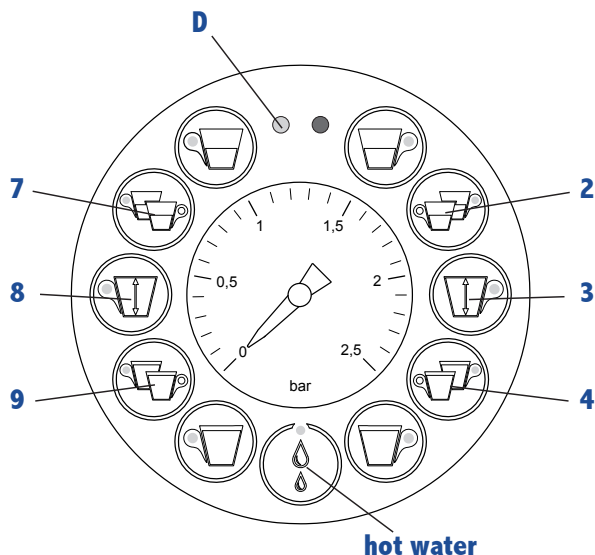


#### 4.2.2 CONNECTION TO THE NETWORK HYDRAULICS (OPTIONAL)

If the machine is ready, the connection to the hydraulic network, be made only by qualified personnel.

### 4.3 TURNING ON THE MACHINE

- Place the switch **(C)** on “1”;
- the automatic filling of water in the boiler and the delivery group heating are activated when the machine is switched on;
- when the filling of water in the boiler has finished the services boiler heating phase starts, indicated by the sequential flashing of the LEDs of the buttons **2-3-4-7-8-9-hot water**;
- wait for the coffee machine to warm up completely, indicated by the lighting of the green LED **(D)**.



- to make it easier to fill the boiler with water, it is recommended that you open the steam nozzle taps to vent the air inside the system, and then close the taps after the boiler has been filled.
- after the boiler has been completely filled with water, it is recommended that you execute some deliveries of water and steam.

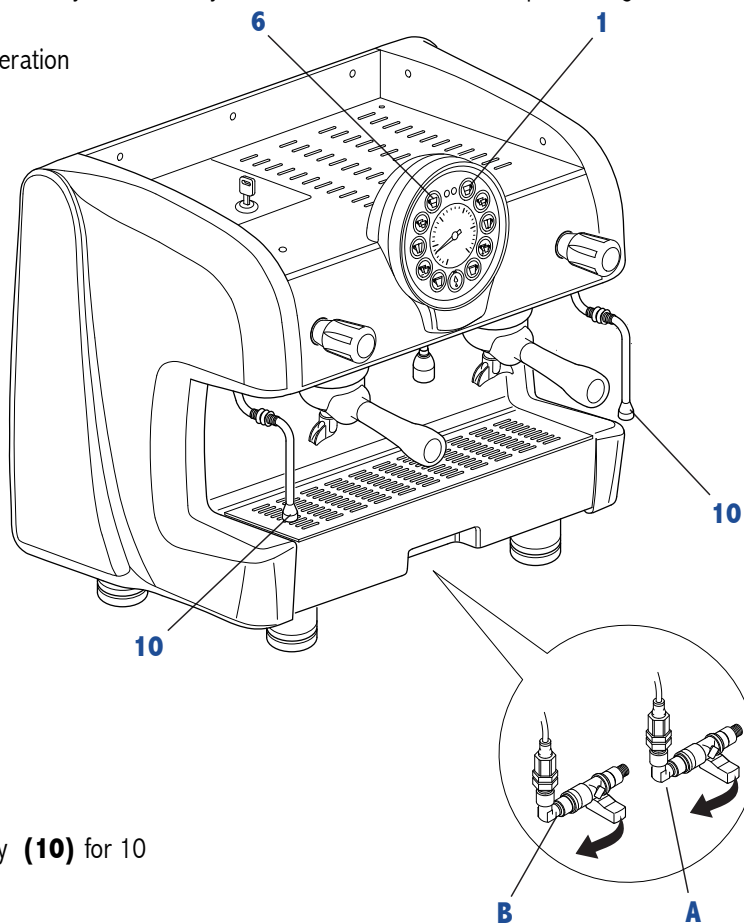
### 4.4 IGNITION OPERATION

The first time you turn the machine, or after a long period of inactivity, inside the hydraulic circuit formed bubbles preventing the normal use of the machine.

For this objective it's necessary to execute the ignition operation proceeding to drain the bubbles as follows:

#### Hydraulic circuit

- 1) turn the machine as indicated in paragraphs **4.1, 4.2** and **4.3**;
- 2) open the tap right **(A)** positioned under the machine;
- 3) press the button **(1)** (es. ) the right group;
- 4) the after off the tap right **(A)**;
- 5) open the tap left **(B)** positioned under the machine;
- 6) press the button **(6)** (es. ) the left group;
- 7) the after off the tap left **(B)**.



#### Boiler

For each power the machine execute the steam delivery **(10)** for 10 seconds.

## 5. USE OF THE MACHINE

### 5.1 POD PREPARATION

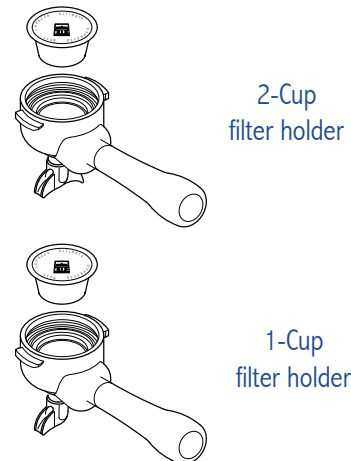
- Insert the pod into the filter holder, as shown in the figure;
- attach the filter holder to the group and tighten firmly.







Use "LAVAZZA BLUE" pods only.

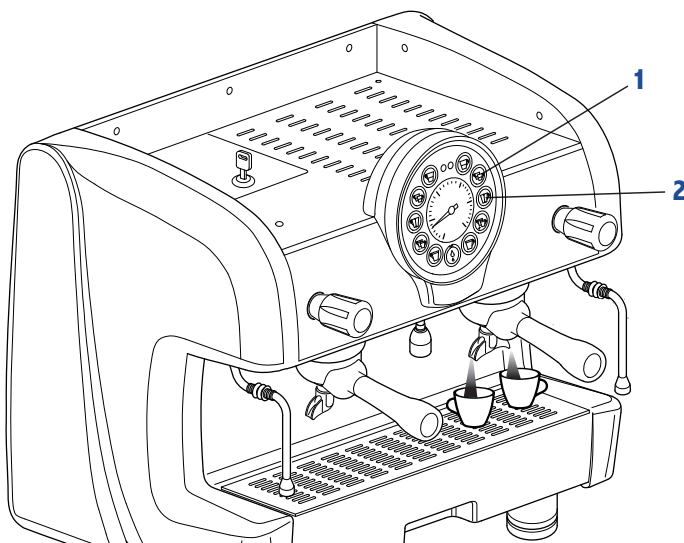


Be careful to insert the pod into the correct filter holder (with 1 or 2 spouts).



### 5.2 DISPENSING COFFEE

- put the cups under the dispensing spouts;
- press the desired dose button (e.g.: 2 espressos) **(1)**  and wait for the coffee to be dispensed (the LED of the corresponding button comes on);
- to stop the dispensing of coffee in advance, press the delivery button again **(1)** ;
- for continuous dispensing, press the button **(2)** ; to stop the dispensing, press the button **(2)**  again.



The machine allows a maximum dispensing time of 90 seconds, after which a time-out occurs.

## 6. PREPARATION OF HOT BEVERAGES

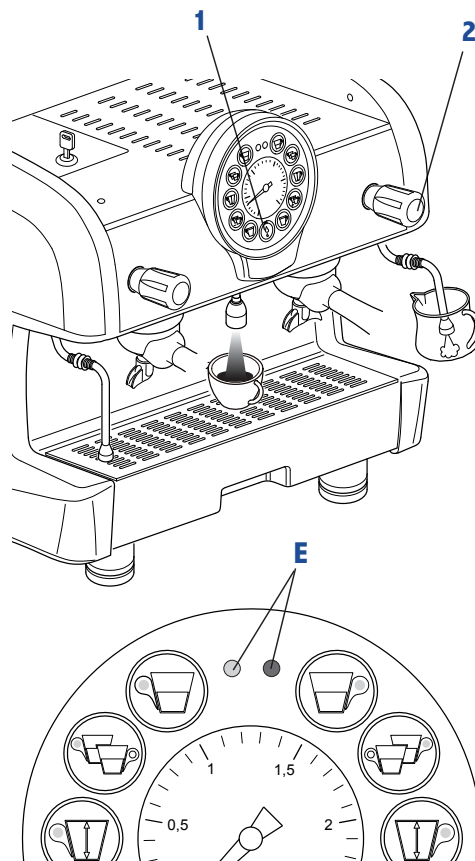
### 6.1 DISPENSING HOT WATER

To dispense hot water, place the cup under the hot water dispensing nozzle and press the button **(1)** .

Wait for the water dispensing to finish. To stop the dispensing in advance, press the button **(1)** again.

### 6.2 DISPENSING STEAM

To dispense steam, turn the tap knob **(2)** counterclockwise: the steam coming out of the nozzle will be proportional to the opening of the tap.

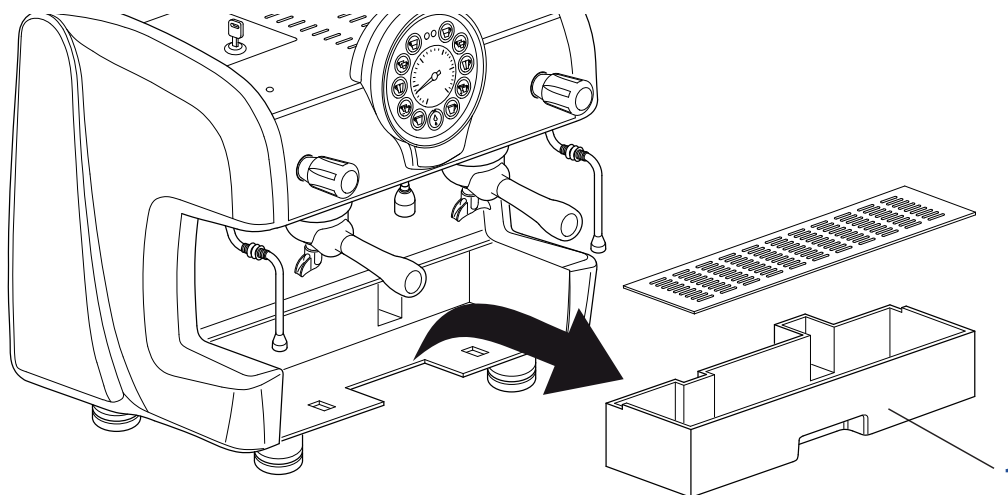


*Carefully move the steam nozzle using the anti-burn rubber, and do not touch the hot water nozzle: contact with the hot water and steam may be harmful to people, animals or property.*

*The flashing of the two indicator lights **(E)** signals that there is no water in the tank. It is recommended that you use potable water and avoid using other liquids.*

## 7. DRAINAGE TRAY




Remember to take the drainage tray **(1)** out and empty it regularly.

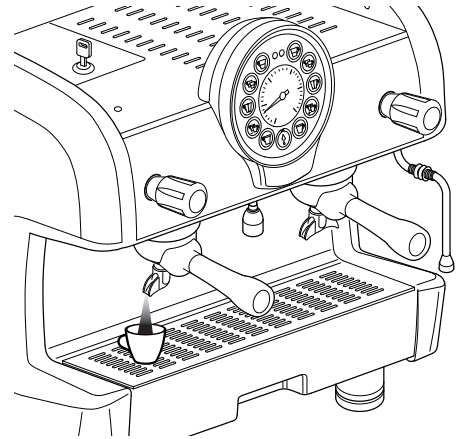


## 8. PROGRAMMING




Programming must be performed by technical staff.

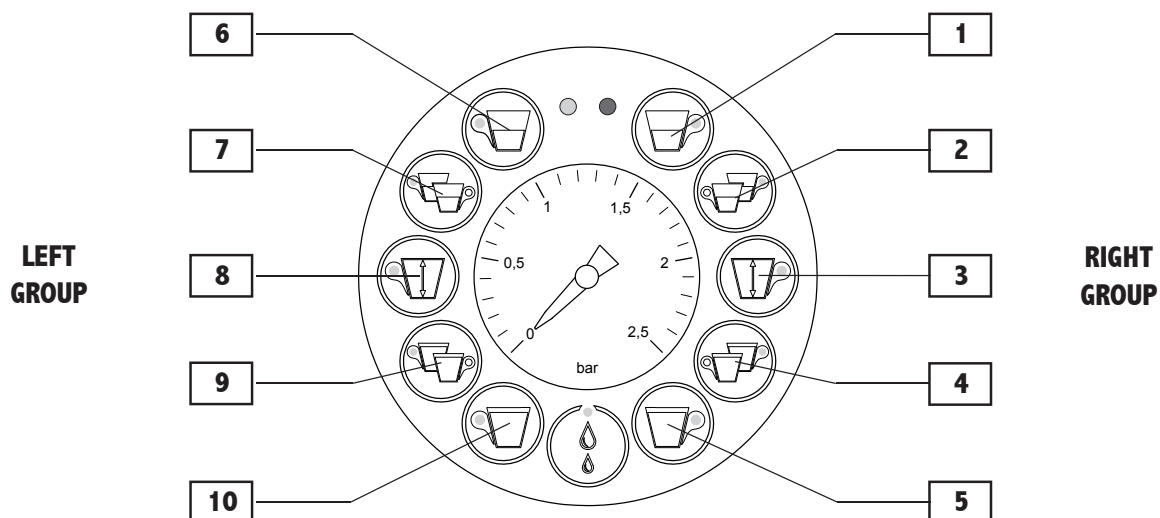
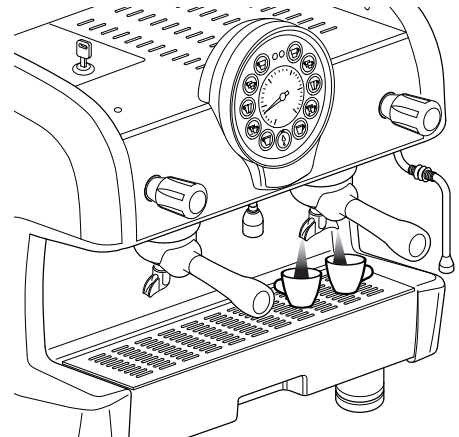
### 8.1 PROGRAMMING COFFEE DOSES LEFT GROUP

- hold the continuous button **(1)**  down for at least 5 seconds (the LEDs of the selections the left group to be programmed will come on);
- insert a pod in the filter holder and attach it to the left group, tightening firmly;
- place the coffee cup under the dispensing spout;
- press the desired dose button **(2)**  (the LED of the dose being programmed will come on);
- upon reaching the desired serving, confirm by pressing the button  **(2)** again (the LED of the programmed dose will remain off, while the LEDs of the buttons yet to be programmed will remain lit);
- repeat this operation for the other dose buttons;
- repeat the programming for the selections on the other side of the push-button panel.



### 8.2 PROGRAMMING COFFEE DOSES RIGHT GROUP

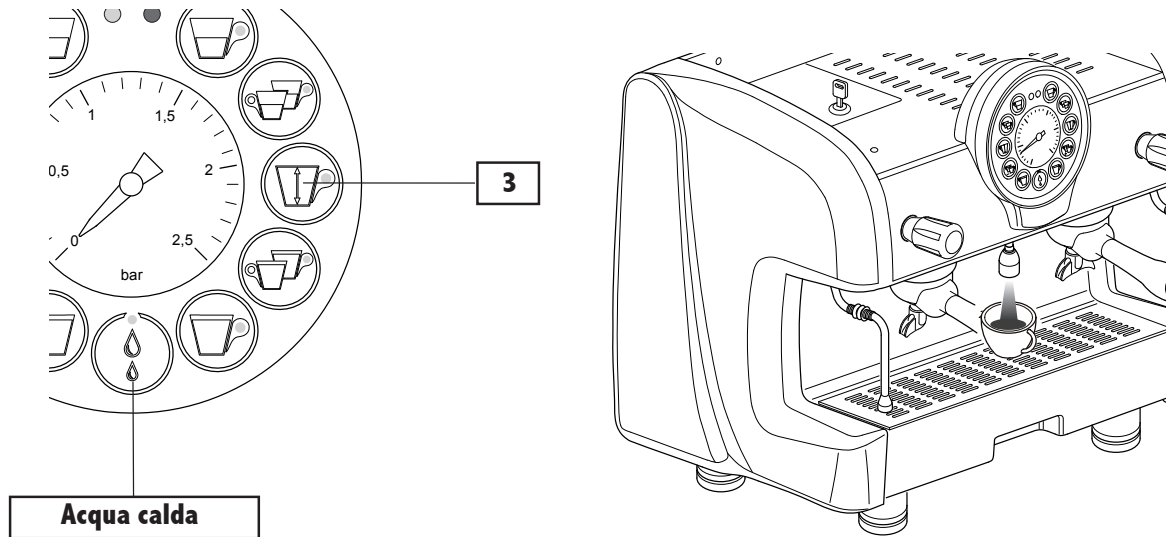
- hold the continuous button **(1)**  down for at least 5 seconds (the LEDs of the selections the right group to be programmed will come on);
- insert a pod in the filter holder and attach it to the right group, tightening firmly;
- place the coffee cup under the dispensing spout;
- press the desired dose button **(2)**  (the LED of the dose being programmed will come on);
- upon reaching the desired serving, confirm by pressing the button  **(2)** again (the LED of the programmed dose will remain off, while the LEDs of the buttons yet to be programmed will remain lit);
- repeat this operation for the other dose buttons;
- repeat the programming for the selections on the other side of the push-button panel.



*The programming of each dose must be done with a new pod and not with previously used pods. To exit the programming mode, just wait 30 seconds without performing any operations on the push-button panel.*

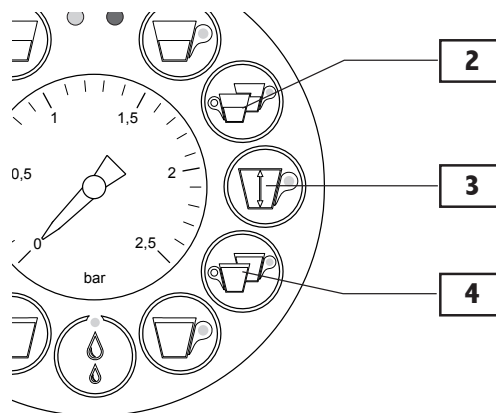
### 8.3 PROGRAMMING HOT WATER DOSES

- hold the button (1) down the right side of the push-button for at least 5 seconds (the LEDs of the selections to be programmed will come on);
- place the cup under the hot water dispensing nozzle;
- press the hot water button (2) and all the dose button LEDs will come on;
- upon reaching the desired serving, confirm by pressing the button (2) again;
- to exit the programming mode, just wait 30 seconds without performing any operations on the push-button panel.



### 8.4 LOADING DEFAULT DATA

To restore the factory settings, press the buttons (2) (3) (4) simultaneously for 5 seconds at the start-up of the machine.



## 9. CLEANING

For perfect cleaning and efficiency of the appliance, several simple cleaning operations are necessary on the functional parts and accessories as well as the body panels. The indications given here are applicable for normal use of the coffee machine. If the machine is used intensively, then cleaning should be performed more frequently.

<b>CLEANING</b>	<b>Daily</b>	<b>Weekly</b>
<b>FILTERS and PORTAFILTERS</b> Wash the seat for the pods daily with hot water, and remove any coffee residues with a cloth dampened with lukewarm water.	<b>X</b>	
<b>BODY</b> Clean the panels of the body with a cloth dampened in lukewarm water. Do not use abrasive detergents which may scratch the surface of the body.	<b>X</b>	
<b>STEAM NOZZLES</b> Clean the steam nozzles using a cloth dampened in lukewarm water. Check and clean the terminals of the steam nozzles, using a small needle to reopen the exit holes.		<b>X</b>
<b>FILTERS and PORTAFILTERS</b> Put at least 10 minutes the pods holders in hot water with apposite detergent (see spares). Later rinse all with water.		<b>X</b>
<b>DELIVERY GROUP</b> Wash the groups as indicated: 1) use the solid filter holder; 2) pour the detergent on the solid filter and attach the filter holder; 3) dispense a series of servings until the water comes out clean; 4) remove the filter holder from the group and dispense at least one serving so as to eliminate the detergent residue.		<b>X</b>



*When cleaning, always use cloths that are completely clean and hygienic.*



*During cleaning, be careful of the tips of the pod perforator located inside the clamping ring of the group.*

## 10. LIST OF HAZARDS

This chapter describes possible hazards for the user if the specific safety standards (described in this manual) are not adhered to.

### **The appliance must be connected to an efficient grounding system**

If this is not done, the appliance can be a source of dangerous electrical discharges as it is no longer able to discharge electricity to earth.

### **Do not use running water for washing**

The use of pressurized water directly on the machine can seriously damage the electrical equipment. Never use water jets to wash any part of the appliance.

### **Do not touch the delivery group**

The high temperature of the delivery group may cause burns. Avoid contact of the delivery group with the hands or other parts of the body.

### **Be careful of the perforator tips**

During the cleaning operations, be careful of the tips of the perforator located inside the clamping ring of the upper group.

### **Be careful of the steam and hot water nozzles**

During use, the steam and hot water nozzles become very hot and are thus a potential source of danger. Handle these parts carefully. Never direct steam or hot water jets directly on parts of the body.

### **Do not work on the machine when it is supplied with electrical power**

Before carrying out any maintenance or repair work on the machine you must turn it off using the main switch or, better yet, disconnecting the mains connection terminals. Never remove any body panel when the machine is supplied with electrical power.

### **Never work on the hydraulic system before having emptied it**

All work regarding the hydraulic system and the relative boiler are to be avoided when there is still water and pressure in the system. Thus you must empty it beforehand by remove the water in the tank and dry-running the delivery group for a short time. Switch off the machine and open all the steam and water taps. When the pressure is zero, empty the boiler completely by unscrewing the special pipe fitting located on the lower part of boiler.

If the above procedure is not carried out correctly, opening any part of the hydraulic system can cause a sudden outburst of superheated water under pressure.

### **Use of the appliance**

This espresso coffee machine is an appliance for professional use only. Any other type of use is considered incorrect and therefore dangerous. Never allow children or incapacitated persons to use the machine.

Non-observance of the above rules can cause serious harm to people, property or animals.

Never work on the electronic apparatus when the machine is still supplied with electrical energy.

Shut down the machine completely by disconnecting it from the mains before carrying out any operation.

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## 11. CHECKS and MAINTENANCE

Maintenance must be carried out in order to ensure perfect safety and efficiency of the machine over time. In particular, it is advisable to ask Technical Service to carry out an overall check of the machine at least once a year. Periodically check the boiler pressure with a pressure gauge, which should indicate about 0.8-1.2 bar.

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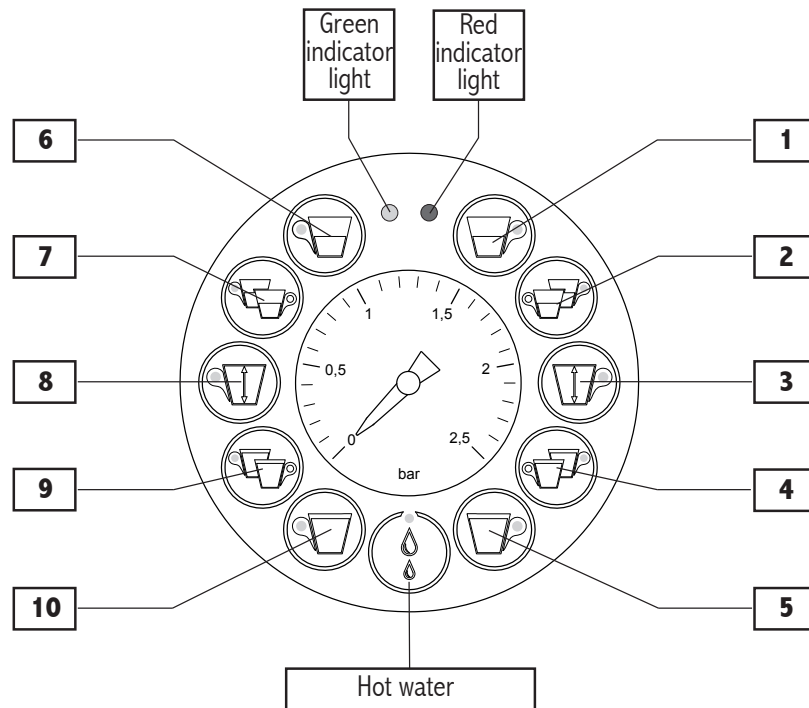
## 12. SUGGESTIONS FOR OBTAINING GOOD COFFEE

- To obtain a high-quality coffee, it is important that the hardness of the water used does not exceed 4-5 °f (French degrees). If the water hardness exceeds this value, it is advisable to use a water softener;
- in case of water hardness values less than 4°f, it is not advisable to use a softener;
- if the taste of chlorine in the water is particularly strong, a special filter should be installed;
- after the machine has not been used for a period of time (2-3 hours), make a few dry runs;
- keep the filter holder attached to the delivery group so that it is always ready at the ideal temperature;
- it is essential that you carry out regular cleaning and maintenance of the machine.

### 13. MACHINE INDICATIONS

The machine LEDs indicate the state of the machine and the presence of any anomalies.

Situation	GREEN LED	RED LED	Sequence
MACHINE READY FOR USE	Steady-on	Off	
TECHNICAL PROBLEM	Steady-on	Steady-on	
NO WATER IN TANK	Flashing	Flashing	Simultaneous flashing
TANK NOT IN PLACE	Off	Steady-on	



At the first start-up of the machine, during the heating and boiler filling phase, the LEDs of selections 2-3-4-7-8-9-Hot Water flash in sequence until the machine is ready for use (about 10 minutes).

## 14. MALFUNCTIONS and CORRESPONDING SOLUTIONS

Indication	Cause	Solution
MACHINE LACKING POWER	1) The machine switch is in the "0" position. 2) The mains power supply switch is in the OFF position.	1) Turn the machine switch to the "1" position. 2) Place the mains switch in the ON position.
NO WATER IN BOILER	There is no water in the internal tank.	Fill the tank with water.
TOO MUCH WATER IN BOILER	Malfunction of the electrical system or hydraulic system.	Contact Technical Service.
STEAM DOES NOT COME OUT OF NOZZLES	1) The nozzle sprayer is clogged. 2) The machine switch is in the "0" position.	1) Clean the steam nozzle sprayer. 2) Turn the machine switch to the "1" position.
STEAM MIXED WITH WATER COMES OUT OF THE NOZZLES	Malfunction of the electrical system or hydraulic system.	Contact Technical Service.
NO DISPENSING	There is no water in the internal tank.	Fill the tank with water.
WATER LEAKS FROM THE MACHINE	The draining tray is full.	Empty the draining tray.
COFFEE IS TOO HOT or TOO COLD	Malfunction of the electrical system or hydraulic system.	Contact Technical Service.
THE PRESSURE GAUGE INDICATES AN UNACCEPTABLE PRESSURE	Malfunction of the electrical system or hydraulic system.	Contact Technical Service.
COFFEE GROUNDS IN CUP	The lower perforator does not conform.	Replace the lower perforator.
DISPENSING IS DIFFICULT		

Indication	Cause	Solution
THE GREEN AND RED LEDS ARE STEADY-ON	Technical problem.	Contact Technical Service.
THE GREEN AND RED LEDS ARE FLASHING	There is no water in the internal tank.	Fill the tank with water.
THE GREEN LED IS OFF THE RED LED IS STEADY-ON	The internal tank is not in place.	Fill the tank with water and position it in place.
SHUTDOWN OF THE ELECTRONIC SYSTEM	Malfunction of the electrical system or hydraulic system.	Contact Technical Service.
THE PUMP LEAKS WATER	Pump malfunction.	Contact Technical Service.
THE MOTOR STOPS SUDDENLY OR THE THERMAL PROTECTOR INTERVENES DUE TO OVERLOAD		
THE PUMP FUNCTIONS BELOW THE NOMINAL CAPACITY		
THE PUMP IS NOISY		



*If the problem cannot be resolved, turn the machine off and contact Technical Service. Do not attempt any sort of repairs.*







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