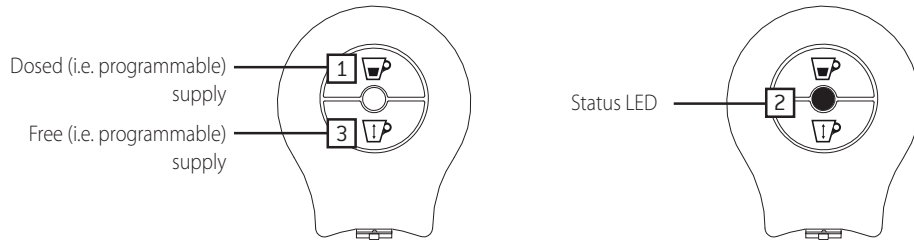


CONTROLS AND SIGNALS

EN



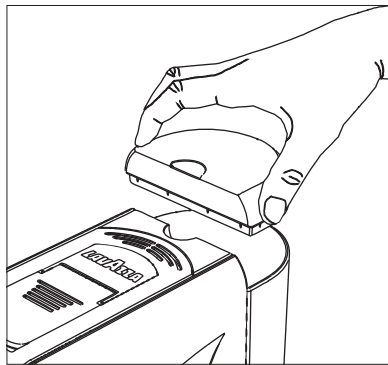
1	2	3	MACHINE STATUS	EVENTS
○	☀	☀	Pod tray full	LEDs 2 and 3 flashing ON and OFF when the eighth pod is supplied.
☀	○	☀	Heating	LEDs 1 and 3 flashing ON and OFF.
●	○	●	Ready	LEDs 1 and 3 steadily ON.
☀	○	○	Supply	The LED for the selection made is flashing (in the example, button 1).
☀	☀	○	Supply start with no pod fitted in	The LED for the selected button (in the example, button 1) and the red LED are flashing ON and OFF (four times). Next, LEDs 1 and 3 come ON again, to indicate that the machine is ready.
○	●	●	Full tray reset	Reset occurred (LEDs 2 and 3 will be ON for 2 seconds).
☀	☀	○	Lever opening	LEDs 1 and 2 flashing ON and OFF.
○	☀	○	No water alarm - water flow anomaly	The lack of water will be detected by the machine during the supply and will be notified by LED 2 flashing. Once the tank has been filled, proceed as described in "MAKING THE COFFEE".
☀	○	○	Storing the dose into the memory	By keeping the button pressed down for at least 5 seconds, the machine will enter the dose storing mode, which will be indicated by a quick flashing sequence. By pressing the same button again when the desired dose has been obtained, the machine will store the supplied amount into the memory, for the next supply instances.
○	●	○	Excessive temperature alarm	LED 2 steadily ON. Contact the service centre.

- ⚠** *The manufacturer will not be responsible for any damage due to the following:*
- Improper use or any other use not provided for.
 - Repairs made by unauthorized service centres.
 - Power cord tampering.
 - Machine component tampering.
 - Use of spare parts and accessories other than the genuine ones.
 - Troubles caused by limestone.
 - Storing at a temperature of less than 4°C.
 - Using the machine at a temperature of less than 5°C.
 - Using the machine at a temperature of more than 40°C.
 - Using pods other than the Lavazza BLUE ones.
- In the above cases, the product warranty will be null and void.*

GETTING THE MACHINE TO WORK

- ⚠** *Place the machine onto a stable, flat surface, far from water and heat sources. The machine shall never be covered with cloths or any other object when it is working.*

- 1** Remove the cover and take the tank out of the engaging position on the machine.
- 2** Rinse the tank with fresh, drinkable water.



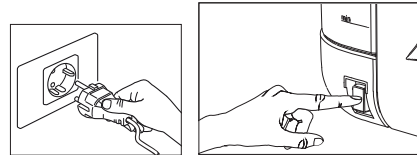
- 3** Fill the water tank up to the MAX level, by using only fresh, drinkable and non-effervescent water.

- 4** Place the tank again in the engaging area, taking care to check the proper engagement.

- ⚠** *The water level shall never exceed the MAX level and shall always be above the MIN mark. Use only fresh, drinkable and non-effervescent water, hot water or any other fluid that might damage the tank.*
- Do not start the machine when water has not been filled; moreover, make sure that the water level is above the minimum level shown.*

- ⚠** *Make sure that your hands as well as the cord and the machine supporting surfaces are not wet.*

- 5** Fit the supply plug into the power outlet.



- 6** Press the main switch on the machine left side.

Now the heating phase will start and both supply buttons will flash. After the heating phase is over, the machine will notify its own 'Ready' state by causing both supply buttons to light up steadily. Now the machine will be ready for use.

Pressing the main switch one more time will cause the machine to be turned off.

ENERGY SAVING

After 30 minutes' idle time, the machine will enter the energy saving mode and the boiler supply will be disconnected.

Both supply buttons will always be ON.

To start the machine again, proceed with the ordinary preparation of product.