



“Lavazza Blue quick guide”

LB 2210

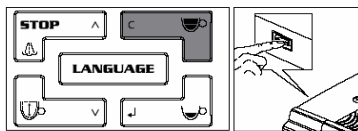


This guide is intended to give information about the machine's installation, basic functioning and maintenance as well. This guide does not replace the Maintenance / Installation Manuals aimed to supply information about LB 2210 and LB2211's security and maintenance.

Menu's Access

Programming menu

To access the programming menu, proceed as follows:
machine off, keep the C button pressed then turn it on

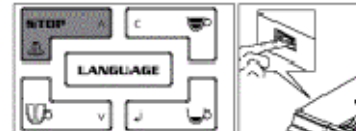


6 Exit → 1 Identification → 2 Setup

5 Reset to def. ← 4 Security ← 3 Save energy.

Service menu

To access the service menu, proceed as follows:
machine off, keep the ^ button pressed then turn it on



8 Exit → 1 Date/Time → 2 Audit → 3 Brew unit wash

7 Credits ← 6 Errors ← 5 Enable filter ← 4 Descale

Navigation

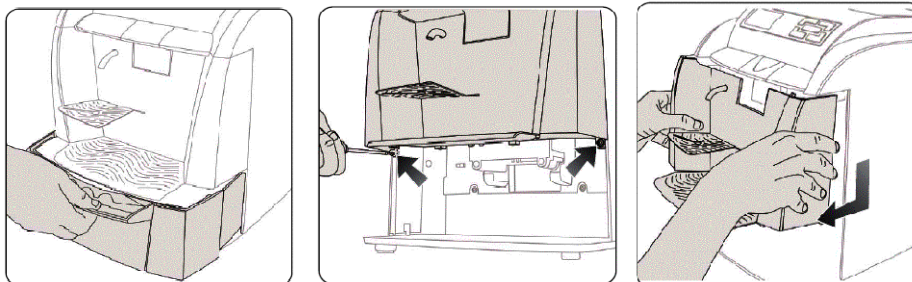


Install

Water supply

The LB2210 model needs the water tank to be re-filled every time the display shows the message 'Please fill with Water'.

The LB2211 model works either with the water tank or the external fitting hose (3/4" max 4 bars or 55psi pressure). To switch from one to the other proceed as following:



- 1) Remove the front panel as shown in the pictures
- 2) Find the quick-connection hose on the top right hand side
- 3) Plug it into the desired water supply connection
- 4) Close the panels

In either case, water hardness must be set according to the included litmus strip. Softener Filter must be activated in case water is supplied from the water tank.

Electrical supply

Plug the machine to an 120 volt electrical outlet and switch it on by pressing the I/O switch placed on the back bottom right side of the machine.

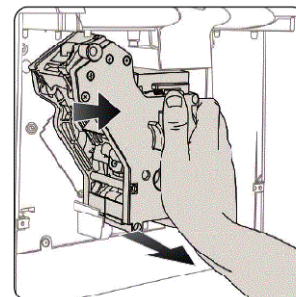
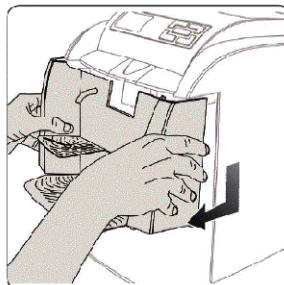
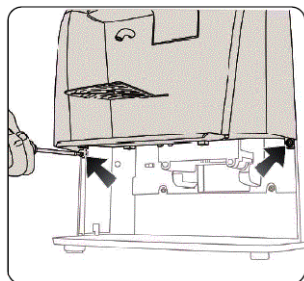
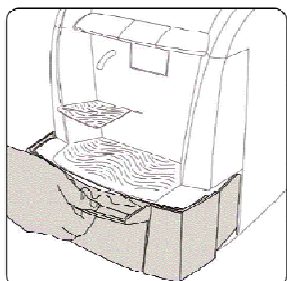
Capsule Drawer

The capsule dreg drawer can store up to 20 used capsules before the display will ask to empty it. After 5 more capsules the machine will stop dispensing coffee. The dreg drawer must be emptied with the machine ON.

Brewing Chamber

The coffee group is the Lavazza Blue system's heart.

To access the Brewing Chamber pull the capsule drawer out (pic.1), unscrew 2 screws using Torx T10 screwdriver (pic.2) and remove the front panel (pic.3). Now the coffee group is accessible in order to check it and eventually replace it (pic.4)



Programming

Doses

- **Programming menu 2.2.1.** Dose water short



- **Programming menu 2.2.2.** Dose water long



Note: Dose values don't refer to any measurement unit but the counts of the flowmeter.

Water hardness

- **Programming menu 2.5.1.**

Use the litmus tester included with the machine to learn the hardness of water. The higher the result the harder the water. 0 = Disabled. 4 = Hard water.

Hardness	°F	°D	
0			(descale control disabled)
1	0-12.5	0-7	(very soft)
2	12.5-25.0	7-14	(soft)
3	25.0-37.5	14-21	(medium)
4	> 37.5	> 21	(hard)

Softener filter

- **Service menu 5.**

As a new filter is installed into the water tank, set to Yes to let the machine rinse the filter before use. Takes approx. 2-3 minutes.

- **Programming menu 2.6.** Filter warning

The machine counts down the liters left before a new filter is needed depending on the hardness set. As the count is done, the display shows a warning.

Note 1: If a softener filter is placed, after having assigned the water hardness value using the litmus paper, it is possible to reduce the water hardness by one step, for ex. If I have 2, I can reduce it to 1

Note 2: this function should be disabled in case water is supplied from the external line

Descale

- **Programming menu 2.5.2.** Descale warning

If set to Yes, the machine will calculate how many liters are left before showing the warning depending on the hardness set.

- **Service menu 4.3.** Do it now

If set to Yes, the machine will walk through the descaling cycle. The entire operation lasts about 40 – 45 min.

Note: Scale is a serious problem: use the less hard water as possible.

Brew unit wash

- **Service menu 3.** Brew unit wash

It manually rinses the Brewing Chamber and the Piercing Filter as it sets to Yes. This operation flushes out the remaining coffee grounds and maintains the Brewing Chamber in optimal condition.