

# X680

USER GUIDE



**LAVAZZA**  
PROFESSIONAL

## Dear Customer,

Thank you for choosing the X680 - a state-of-the-art, fully automatic Bean to Cup coffee machine designed to deliver café-quality drinks with ease and elegance. Whether you choose to enjoy a classic espresso, a milky latte, creamy hot chocolate or hot tea, this machine offers a wide variety of drink options, powered by dual bean hoppers, a fresh milk system, syrup stations and an intuitive touch display for effortless customisation.

The X680 is engineered to meet the demands of professional environments, and this guide will support you in integrating it seamlessly into your daily operations. Inside, you'll find everything from setup instructions and maintenance tips, to beverage customisation and cleaning routines.

We are committed to helping you deliver exceptional coffee experiences with efficiency and consistency, and we look forward to being part of your continued success.



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## 1. For your safety

### 1.1 Proper use

#### 1.1.1 Coffee machine

1. The X6 series are commercial machines for preparing drinks and are intended for use in food services, offices, hotel, convenience store and other similar environments.
2. The X6 series are designed to process whole coffee beans, chocolate powder, milk powder and fresh milk.
3. The X6 series are intended for operation indoors but are not suitable for use outdoors.

### 1.2 Prerequisites for using the coffee machine

1. The X6 series are intended for use only by trained personnel.
2. Do not operate the X6 series or add-on units until you have completely read and understood relative description.
3. Self-service coffee machines must always be monitored to protect the users.
4. Do not use the X6 series or add-on units if you are not familiar with the various functions.
5. Do not use the X6 series unless the machine or the add-on units have been cleaned or filled as intended.
6. Children under the age of 8 are not permitted to use the X6 series and the add-on units. After learning safe ways to use the machine and understanding the risks result from incorrect ways. Children over the age of 8 and persons with reduced physical, sensory, or mental capabilities or with inexperienced or lack knowledge in how to use the machine are permitted to use the X6 series under the continuous supervision.
7. Do not install the coffee machine in the area of water jet.
8. Clean the coffee machine at least once a day and more frequently if necessary, and only use cleaning tablet, descaling powder supplied by Kalerm. See chapter 6 or Cleaning&Descaling manual for the details.
9. See the following concerns carefully and operate according to the display during maintenance. See chapter 6 or Cleaning&Descaling manual for the details.

### 1.3 Explanation of safety symbols

Observation of these safety instructions is imperative to ensure personal safety and the intactness of machine. Symbols and signal words indicate the level of hazards as follows:



#### **WARNING**

**WARNING** indicates a potential danger, if not avoided, will probably result in death or moderate injury.



#### **CAUTION**

**CAUTION** indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



#### **NOTICE**

**NOTICE** directs your attention to the risk of damage to machinery.

### 1.4 General safety concerns when using the coffee machine

Improper use of coffee machine can lead to potential danger during operation. To avoid personal injury and health hazard, please note following tips when using the coffee machine.



#### **WARNING**

##### **Health hazard due to electrical shock**

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

1. Damaged power cords, lines or plug connections can lead to electrocution.
2. Do not connect any damaged power cords, lines or plug connections to the power supply.
3. Ensure that the machine and the power cord are not near any hot surfaces such as gas or electric stoves or ovens.
4. Ensure that the power cord is not pinched and does not chafe on sharp edges.
5. Immerse power plug in water or other liquids are not allowed, as well as pouring water or other liquids on the power plug. Power plug must be dry.
6. Repairs or servicing improperly performed on electrical systems can lead to electrocution.
7. Have servicing work carried out by authorized persons with corresponding qualifications only.

**WARNING****Steam Boiler Inspection Required**

This machine contains a steam boiler and is subject to the UK Pressure Systems Safety Regulations 2000 (PSSR). A Written Scheme of Examination and inspection every 12 months by a competent person is legally required. It is the owner/user's responsibility to ensure compliance.

**WARNING****Danger of suffocation**

1. Plastic packaging materials could cause children to suffocate.
2. Ensure that children and persons with reduced physical, sensory, or mental capabilities have no access to plastic packaging materials.

**CAUTION****Risk of scalding**

1. Hot liquids and steam escape during cleaning and can lead to scalding. Keep hands away from the spouts and nozzles during this process.
2. Do not put anything on the drip grid.
3. Use only suitable drinking vessels.
4. Always be careful with hot drinks.
5. IN CASE OF SCALDING: Immediately cool the affected area and consult a doctor, depending on the severity of the injury.

**CAUTION****Risk of injury**

1. If objects drop into the grinder, splinters may be ejected, leading to injury.
2. Never put any objects into the grinder.

**CAUTION****Cutting injuries/crushing**

1. Active components in the interior of coffee machine will hurt fingers or hands.
2. Remember to switch off coffee machine and unplug the power supply before remove grinder or reach into brew module.

**CAUTION****Irritation from cleaning agent**

1. Cleaning tablets, milk system cleaning agent, and descaling agent can lead to irritations.
2. Observe the hazard warnings on the label of the respective cleaner.
3. Avoid contact with your eyes and skin.
4. Wash your hands after contact with cleaning agent. Consult a doctor if necessary.
5. Cleaning agent must not find their way into drinks.

**CAUTION****Health hazard due to germ formation**

1. Inadequate cleaning can result in food residues accumulating in the machine and at the nozzle, thereby contaminating products.
2. Do not use the machine unless it has been cleaned according to the instructions.
3. Clean the machine daily in accordance with the instructions.
4. Inform operating personnel of the necessary cleaning measures.
5. If the machine is not used for extended periods, residue may accumulate. cleaning the machine before using.
6. Using a water filter for too long can lead to the build-up of algae. Replace the water filter when prompted to do so by the machine.
7. Coffee beans, powder and fresh milk must in the expiration date.

**CAUTION****Risk of mechanical injury**

1. The appliance has to be placed in a horizontal position.
2. If the machine has not been drained and emptied completely, it must not be stored at sub-zero temperatures. Put the machine in the temperature about of 20°C for 2-4 hours if freezing occurs.



## 2. Description of machine

### 2.1 Machine overview

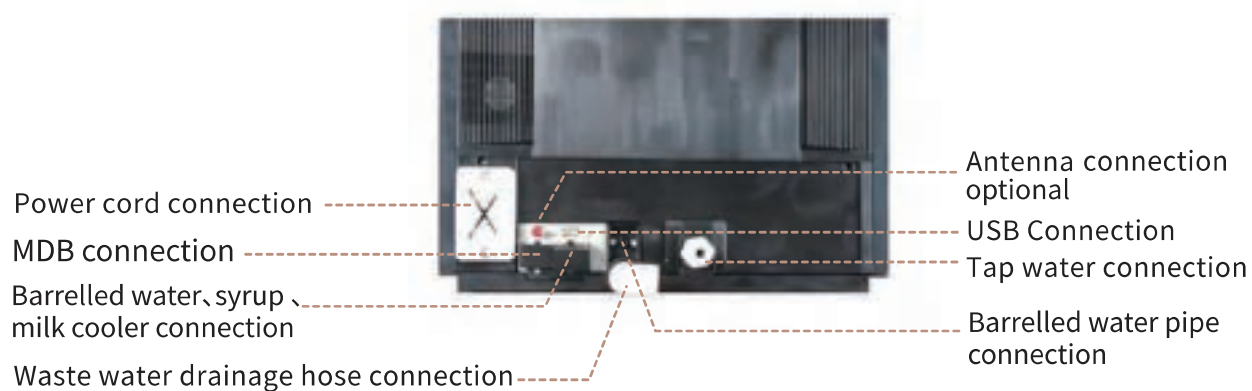
The X6 series coffee machines are available with numerous options. A sample configuration is illustrated here. Please note that your coffee machine may look different from the configuration shown here.



## Open the operation panel














## Rear of machine







## 2.2 Screen interface

### 2.2.1 Symbols on the screen

Symbol	Name	Description
	Member	Access to membership setting
<b>Logo</b>	Logo	Access to the menu setting
	scroller	Tips for drinking pages and current page
	Add	Add drinks
	Close	Close current page
	Alert	View the exception message
	Boiler temperature	Display boiler temperature
	Thermoblock temperature	Display thermoblock temperature
	Brew unit position	Display operation status of current brew unit
	Error message	Display error message appeared on the current machine
	Water-flow	Display current water-flow velocity, unit: ml/s
	Inactive	Drink is ' <b>inactive</b> ' and cannot be prepared

### 2.2.2 Symbols in the menu setting

Symbol	Name	Description
	Exit	Return to main page. Need to input PIN code to access to the menu again
	Main page	Return to main page. Do not need to input PIN code to access to the menu again
	Selection	The item is selected or activated
	Edit	Edit this item is permitted

## 3.Installation

### 3.1 Water supply connection

#### 3.1.1 Tap water connection

The distance between the machine and the water connection should not be more than 1 meter (to connect the appliance, use the supplied original hose only). The water pressure must be between 2-6bar.If the water pressure is more than 6 bar, a pressure reducing valve must be installed.

#### 3.1.2 Barreled water supply connection

Barreled water supply connection needs to use accessories supplied with factory.Please contact customer service for help if need to use barreled water function.

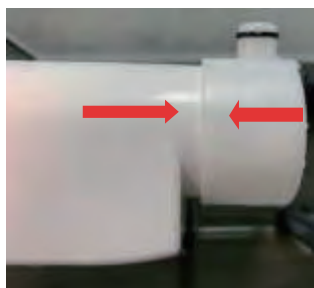
#### 3.1.3 Automatic waste water drainage connection

The distance between the water drain and the machine should not be more than 1 meter. For proper draining, make sure that the water drain (hose) does not sag.

#### 3.1.4 water filter installation



1.Choose suitable level from A, B, C according to actual water quality



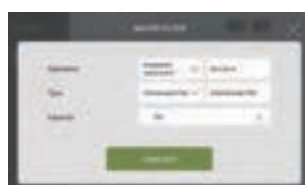
2.Connect water filter to adapter



3.Insert water filter into connector of water tank



4. Select System-Accessory-Water filter



5.Select installation/replacement and internal water filter, input water capacity based on suitable level,then touch complete



6. Touch confirm



See water filter user manual for capacity of aroma setting level

## 4. Operation

### 4.1 Coffee beans filling



1. Use the key to unlock bean hopper lid (if need)



2. Lift bean hopper lid



3. Add coffee beans



4. Attach lid and lock it (if need)



Never put any objects into the bean hopper or grinder  
Otherwise, splinters may be ejected, leading to injury



1. Be careful with filling coffee beans, avoid falling into the gap between bean hoppers
2. Do not pour ground coffee into bean hopper
3. Do not pour any liquids into bean hopper

## 4.2 Powder filling



1. Use the key to unlock powder hopper lid (if need)



2. Lift powder hopper lid



3. Fill in suitable powder for fully automatic coffee machine



4. Attach lid and lock it (if need)



- 1. Do not pour ground coffee into powder hopper
- 2. Do not pour any liquids into powder hopper

## 4.3 Water tank filling



1. Pull out the water tank



2. Fill water tank with drinking water



3. Attach water tank (Ensure water tank is installed in position)



- 1. Surface of water can not over the maximum marking identification of water tank
- 2. Do not fill the water tank with hot water, which may damage machine

## 4.4 Milk Connection for X680CS

### Milk connection for X680C/X685C



1. Connect milk hose and cleaning hose to milk cooler



2. Insert NTC



3. Connect milk hose (inlet) to mental milk hose



4. Insert NTC and the integrated milk hose into milk container lid



5. Place milk container back

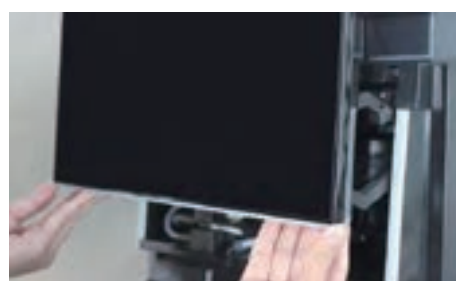


See Milk cooler user manual for specific installation. Please contact customer service if you have any question

## 4.5 Empty bean hopper



1. Use the key to unlock the operation panel (if need)



2. Lift the front operation panel



3. Pull the locking slide towards the front as possible

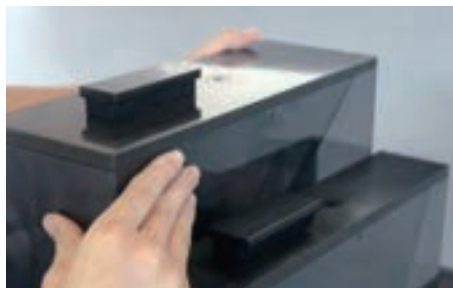


4. Remove bean hopper upwards





5. Empty and dry the bean hopper



6. Attach the bean hopper



7. Push the locking slide all the way in



Must guarantee the totally dry after cleaning bean hopper, then place it back



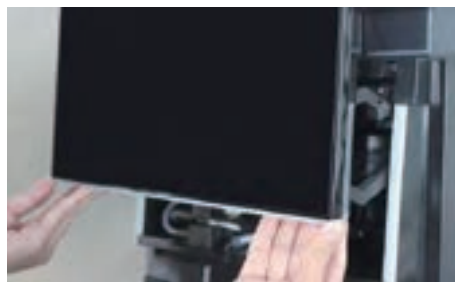
Pay attention to the position of screen during the operation!  
Carelessly touch may lead to the falling of screen and may cause the crush hazard of arm or finger



## 4.6 Empty powder hopper



1. Use the key to unlock the operation panel (if need )



2. Lift the front operation panel



3. Pull the locking slide towards the forward if possible



4. Remove the powder hopper upwards



5. Empty and dry the powder hopper



6. Attach the powder hopper



7. Push the locking slide all the way in



Must guarantee the powder hopper totally dry before place it back

## 4.7 Switch on machine



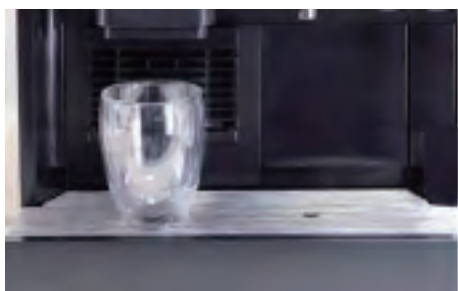
- 1、Lift the front operation panel and press the power switch
- 2、Press the screen power button



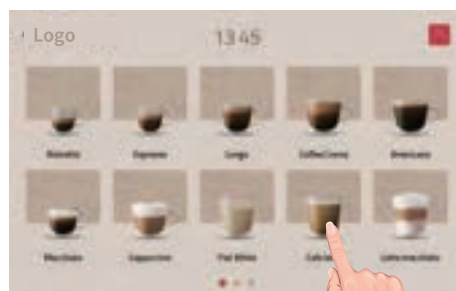
Pay attention to the position of screen during the operation!  
Carelessly touch may lead to the falling of screen and may cause the crush hazard of arm or finger

## 4.8 Beverage preparation

### 4.8.1 Beverage preparation in standard interface

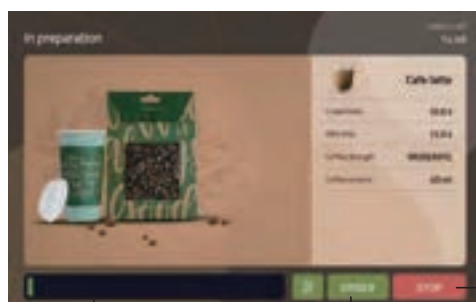


1. Place an appropriate cup under the beverage outlet



2. Touch beverage icon

3. Beverage in preparation



Process bar

Touch '<' '>' can change parameter during the beverage preparation

Touch **'Order'** to select another desired beverage

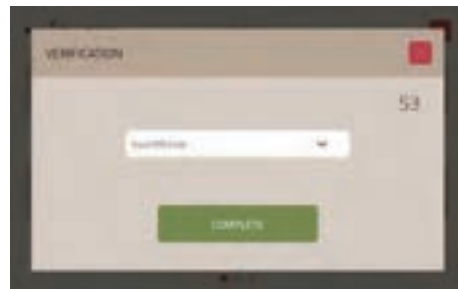
Cancel beverage preparation by touching **'Stop'**

## 5. Program setting

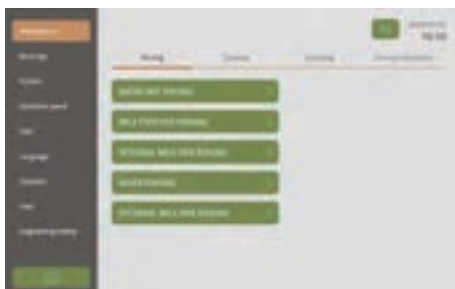
### 5.1 Access to the menu



1.Touch logo icon on the upper-left corner



2.Input PIN code and touch complete



3.Select the target menu

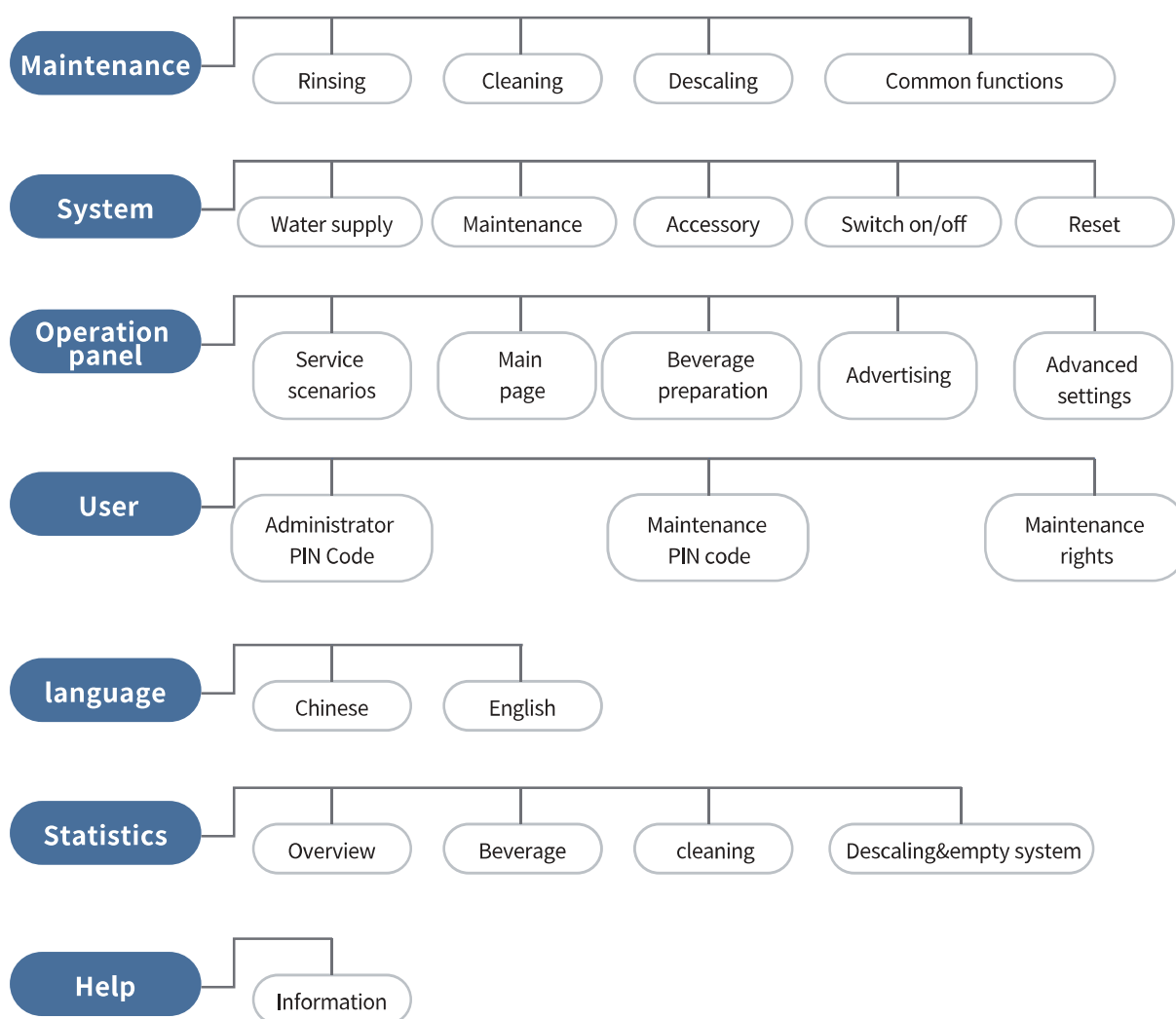


External milk pipe rinsing is not configured in X680C



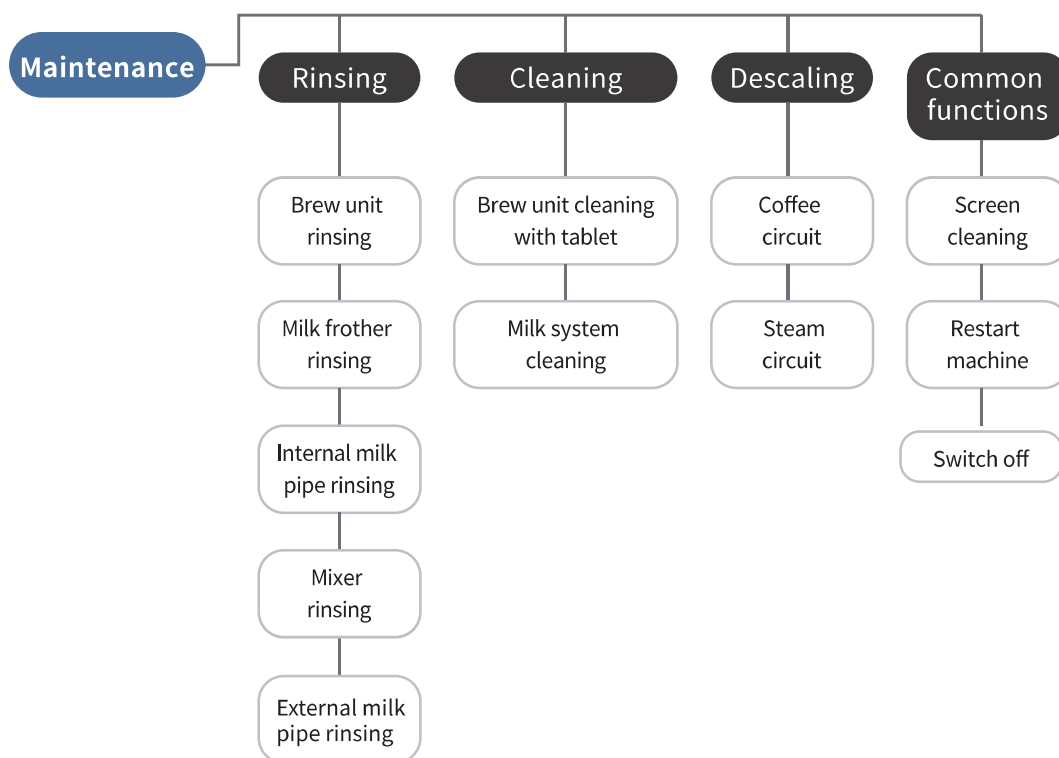
- 1.PIN codes can be set in the start-up program for the first time. If PIN codes are not be set, the default codes are empty
- 2.Enter different PIN codes can obtain different menu rights. Specific setting of PIN codes' rights assignment can be checked and changed in the menu of System setting/user/maintenance rights

## 5.2 Program setting menu tree

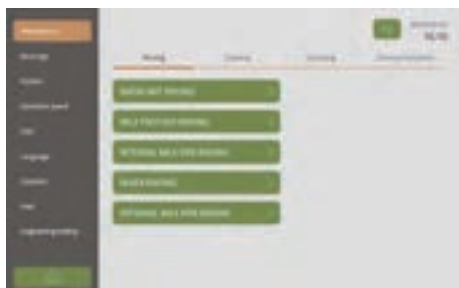


## 5.3 Maintenance

### 5.3.1 Overview of cleaning menu



### 5.3.2 Rinsing



#### Brew unit rinsing

Immediately carry out hot rinsing of brewing system after tapping it.

#### Milk frother rinsing

Immediately carry out hot rinsing of milk frother after tapping it.

#### Internal milk pipe rinsing

Immediately carry out hot rinsing of milk pipe after tapping it.

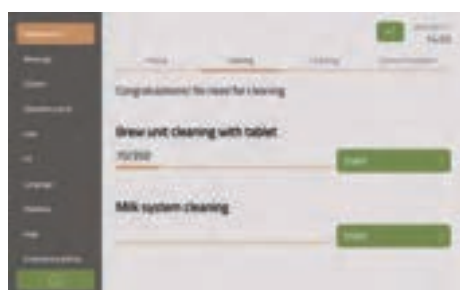
#### Mixer rinsing

Immediately carry out hot rinsing of mixer after tapping it.

#### External milk pipe rinsing (Except for X680C/X685C)

Display insert milk pipe into drip tray, then tap 'Confirm' will carry out immediately.

### 5.3.3 Cleaning



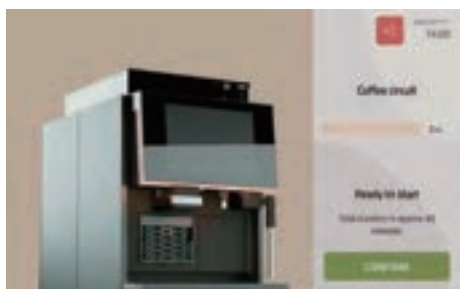
#### Cleaning brew unit

Immediately carry out tablets cleaning program of brew unit after tapping start, if the message of '**Brew unit cleaning with cleaning tablets**' appears on the screen. Cleaning tablets are needed in the process of cleaning. Total duration is approx. 20 minutes.

#### Cleaning milk system

Immediately carry out cleaning process of cleaning milk system after tapping start. Cleaning agent are needed in the process of cleaning. Total duration is approx. 10 minutes.

### 5.3.4 Descaling



#### Coffee circuit

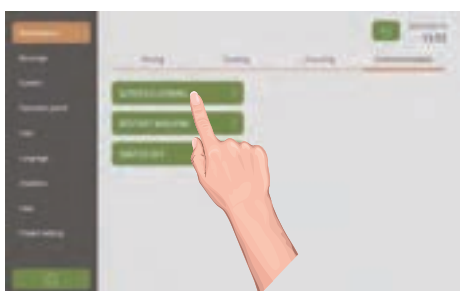
Start the program of descaling-coffee waterway after tapping the option, if the message of '**Coffee circuit**' appears on the screen. Descaling powder is used in the process of descaling. Total duration is approx. 40 minutes.



### Steam circuit

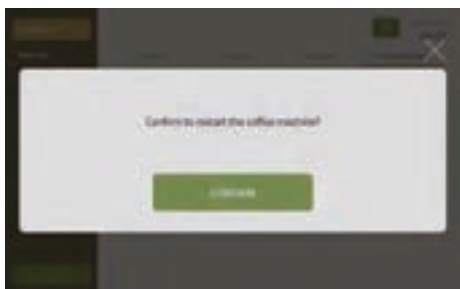
Start the program of steam waterway descaling after tapping the option, if the message of '**Steam circuit**' appears on the screen. Descaling detergent is used in the process of descaling. Total duration is approx. 40 minutes.

## 5.3.5 Common function



### Screen cleaning

Machine will be locked for 15 seconds after tapping '**Screen cleaning**'. Now use a cloth to clean the surface of screen.



### Restart machine

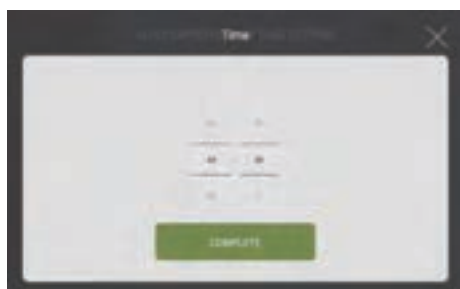
Restart machine system after tapping '**Restart**'.

### 5.3.6 Switch off

#### Auto switch off countdown

Setting the auto switch off countdown here, like auto switch off the machine in 8 hours.

Parameter	Set range	Remarks
Auto switch off countdown	1~24 hours Never switch off	Default: 4 hours



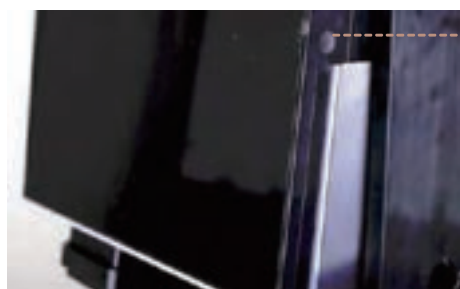
#### Auto switch off by time setting

Setting the time of auto switch off here, like 9:15 am.



#### Switch off button

1. Select '**Switch off**', press power button lasts 3 seconds to turn off the screen.
2. Select '**Nothing**', the function of screen power switch is disabled.



#### Screen power switch

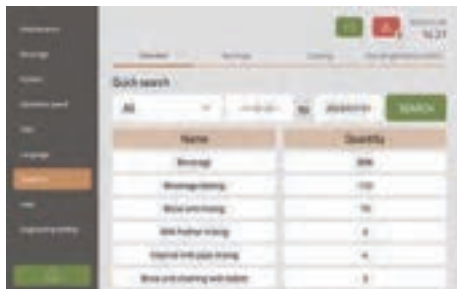


## 5.4 Language



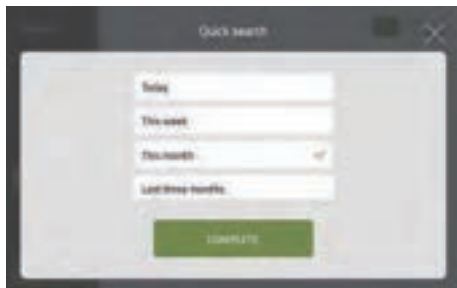
Display available languages here.  
Select language.  
Default language setting is English.

## 5.5 Statistics



View the history records of various beverage preparation data, total drink numbers, care and maintain here.

### 5.5.1 Beverage



#### Quick search

Data can be viewed by 1 week, 1 month, 3 months, current date, half year, one year.

View the data of certain time can be customized. The data could be presented in two ways: tables and graphs.

### 5.5.2 Cleaning



Specific time records of various cleaning items can be viewed here. Including the start time, ending time and duration time of cleaning items.

### 5.5.3 Descaling/empty system



Descaling/empty	Start	End	Time
Descaling	2022-07-08 09:41:11	2022-07-08 10:42:01	100min
Descaling	2022-07-08 10:00:00	2022-07-08 10:00:00	0.0 minute
Descaling	2022-07-08 10:00:00	2022-07-08 10:00:00	0.0 minute
Descaling	2022-07-08 09:41:11	2022-07-08 10:42:01	100min
Descaling	2022-07-08 09:41:11	2022-07-08 10:42:01	100min
Descaling	2022-07-08 09:41:11	2022-07-08 10:42:01	100min

History records of descaling and emptying water system can be viewed here.

## 5.6 Help

### About

#### View Machine Information



CTR version	1.1.0.0
Model	2022-07-08
IMEI	86 211 200000000000000
Available storage space	100MB

Information regarding this machine could be viewed here including:

Ctr version (PCB software) HMI  
 version (Screen software)  
 Android system version Calibra-  
 tion file version  
 Serial number of machine IMEI  
 information of machine  
 Available storage space of screen



Software program upgrade needs to be instructed by professional technician, contact customer service personnel for help

## 5.7 IOT function

IOT function is optional because of the model and sales area, contact customer service for the details if you have any questions.

## 6. Cleaning and maintenance

The perfect coffee experience depends on a perfectly cleaned coffee machine. Clean your coffee machine at least once a day and more frequently if necessary. Clean the machine immediately if you find that it is dirty or clogged.

### 6.1 Cleaning intervals overview

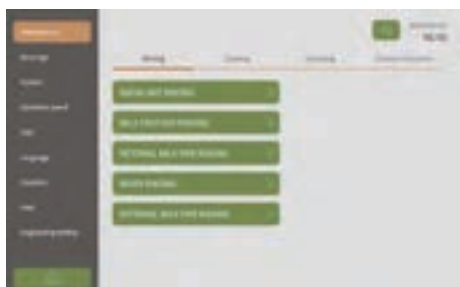
Cleaning intervals	Operation	Type
Daily (or needed)	Brew unit rinsing	automatic or manual
	Milk frother rinsing	automatic or manual
	Mixer rinsing	automatic or manual
	Empty drip tray	manual
	Empty grounds container	manual
	Clean the screen	manual
	Clean milk frother	manual
Weekly	Clean the brew unit	manual
	Clean the bean hopper	manual
	Clean the powder hopper	manual
	Clean the mixer	manual
	Clean the water tank	manual
If presents	Brew unit cleaning	When the screen shows a message
	Milk system cleaning	When the screen shows a message
	Descaling	When the screen shows a message
	Filter change	When the screen shows a message

## 6.2 Parts preparation

Parts	Part numbers	Usage
Water filter	Aqua Aroma water filter	Filter water for tank filled machine
Coffee Brewer De-Tanning Tablets 6 x 100	18400277	Brew unit cleaning tablet
Milk Cleaning Tablets x 400pcs	25200134	Milk system cleaning
Renegite Descaler	20001099	Descaling boilers
Key	Comes with machine	Open the front panel, bean hopper and powder hopper
Milk hose brush	Customer supplied	Clean milk hose manually
Damp cloth	Customer supplied	Clean the hoppers, screen, machine surface, steam wand

## 6.3 Daily cleaning

### 6.3.1 Brew unit rinsing/ Milk frother rinsing/ Mixer rinsing



1. Every automatic rinsing intervals could be set in Menu / Maintenance setting, then rinsing will be processed automatically after reaching the setting condition.
2. Immediately rinse can be selected manually. Enter '**Maintenance/Rinsing**' menu, and touching each rinsing option can rinse at once.



Hot water will be dispensed from coffee spout during rinsing, be careful to avoid scalding

### 6.3.2 Empty grounds container

Empty grounds container (at least once per day)



1. Remove grounds container



2. Pour out the coffee grounds



3. Clean it thoroughly with fresh water



4. Dry and place the grounds container back

### 6.3.3 Empty drip tray

The drip tray is below the coffee grounds container. Clean the drip tray as needed (at least once per day)



1. Remove the drip tray



2. Pour out waste water



3. Clean it thoroughly with fresh water

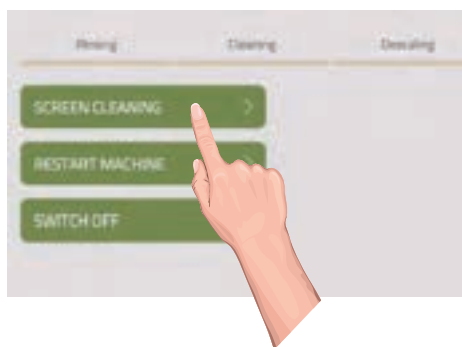


4. Dry and place the drip tray back



Must clean the two metal plates in front of the drip tray and keep them dry, otherwise, 'Empty drip tray' will be misreported

### 6.3.4 Clean the screen



Enter ' **Maintenance/common functions**'. Select ' **SCREEN CLEANING**' to start a 15- second countdown.

Now screen can be wiped by a dry cloth.



Touch ' **Steam**' to release some steam is helpful for cleaning nozzle

## 6.4 Weekly cleaning

### 6.4.1 Cleaning milk frother manually

1. Switch off the machine and open the operation panel.



2. Press the buckle and pull up the nozzle of milk frother



3. Disconnect the pipe connection



4. Pull out milk frother forward



5. Dismantle milk frother



6. Clean milk frother with fresh water and place it back



Specific process of cleaning milk frother manually can be viewed from '[Help/video/cleaning milk frother](#)' manually



### 6.4.2 Cleaning brew unit manually



1. Switch off the coffee machine and disconnect mains plug firstly



2. Remove grounds container and drip tray. Now Brewing unit is fully accessible



3. With one hand reach into the chute under the brew unit and push the locking up and release it



4. Slowly guide the brewing unit all the way down, tilt and pull forward. Remove the brewing unit and hold firmly



5. Clean the brewing sieve under running water



6. Dry the brewing unit with a cloth. Allow to dry completely before reinstalling in the coffee machine



### 6.4.3 Clean the bean hopper



**Bean hoppers can be cleaned when needed and at regular intervals (recommendation: weekly).**

1. Switch off coffee machine firstly and disconnect mains plug.
2. Remove the bean hopper lid;
3. Open the display panel by using the key and lift the panel up;
4. Pull the lock plate in the bean hopper to release the hopper;
5. Remove the bean hopper, empty it out, and clean it with a damp cloth.
6. Dry the bean hopper completely and place it back and lock it.
7. Lock the screen and place it back.



Specific assemble and disassemble process of bean hopper can see **page 11 'Empty bean hopper'**

### 6.4.4 Clean the powder hopper



1. Switch off coffee machine firstly and disconnect mains plug.
2. Open display panel by using the key and lift the panel up;
3. Pull the lock plate in the powder hopper to release the hopper.
4. Remove the powder hopper, empty it out, and clean it with a damp cloth.
5. Dry the powder hopper completely and place it back and lock it.
6. Lock the screen and place it back.



Specific assemble and disassemble process of powder hopper can see **page 13 'Empty powder hopper'**

### 6.4.5 Clean the mixer

1. Switch off the coffee machine firstly and disconnect mains plug



2. Open the display panel by using the key and lift the panel up



3. Release the lock plate in the mixer to release the mixer



4. Pull the mixer bowl forward by the handle



5. Pull off the mixer hose running from the mixer bowl to the spout and remove it



6. Clean it with a damp cloth



7. Dry the mixer completely and install it back and lock it

8. Lock the screen and place it back



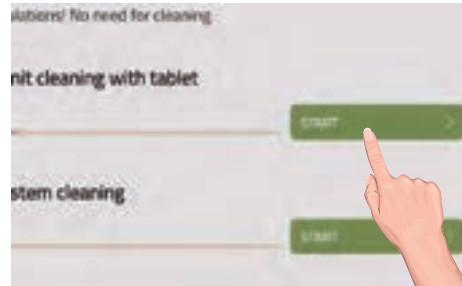
Cleaning will be more frequently according to the consumption of powder

## 6.5 Brew unit cleaning if presents

A message 'Brew unit cleaning with tablet' will appear on the screen when the coffee system need to be cleaned with a tablet. Total duration is approx. 10 minutes



1. Access to “**Maintenance/Cleaning**” menu



2) Touch '**START**' button



3. Touch '**confirm**' to start the cleaning

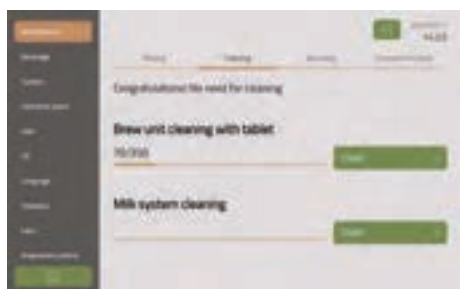
4. Perform every step according to the message displayed on the screen



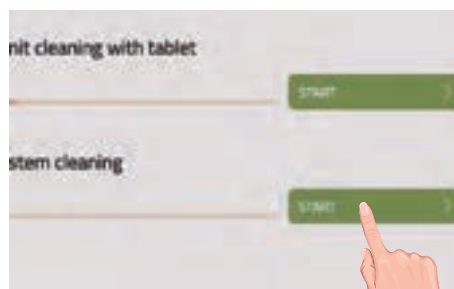
If brew unit cleaning with tablets is not performed in time, the screen will be locked after reaching the preset compulsory cleaning intervals, and the machine cannot continue to use until cleaning process has been completed

## 6.6 Milk system cleaning

A message ‘Milk system cleaning’ will appear on the screen when the milk system need to be cleaned with cleaning liquid. Total duration is approx. 10 minutes



1. Access to “**Maintenance/Cleaning**” menu



2. Touch ‘**START**’ button



3. Touch '**Confirm**' to start the cleaning

4. Perform every step according to the message displayed on the screen



During cleaning, hot cleaning solution will flow out of the spout. So never reach under the spouts while cleaning

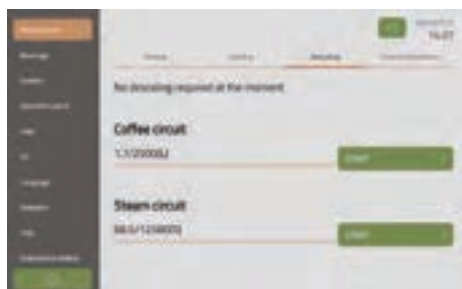
## 6.7 Descaling if presents

The water hardness, water flow, and whether a water filter is used determine the schedule for descaling. Descaling time is calculated by the X6 series and displayed.

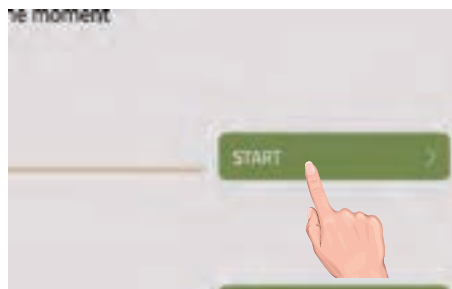
### 6.7.1 Coffee circuit descaling



If descaling is not be carried out in time, the screen of machine will be locked after reaching the preset compulsory descaling, and the machine cannot continue to use until descaling process has been completed

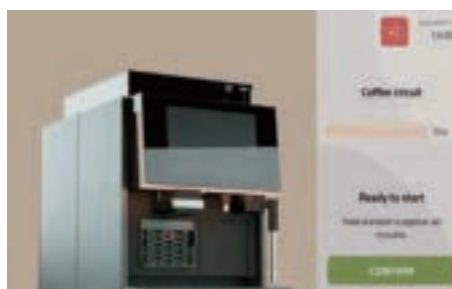


1. Access to “**Maintenance/Descaling**” menu



2. Touch ‘**START**’ button

3. Touch '**Confirm**' to start the descaling



4. Perform every step according to the message displayed on the screen



During cleaning and descaling, hot cleaning solution or descaling solution flows out of the spout. So never reach under the spouts while descaling

### 6.7.2 Steam circuit (steam system) descaling



A message ‘**Steam circuit descaling**’ will appear on the screen when the steam system need to be descaled with descaling powder. Steps of starting-up steam way are similar with steps of descaling coffee water way. Please operate strictly according to messages displayed on the screen.

## 7. Messages and explanation

### 7.1 Operational messages



When an error occurs, the machine displays an error message, which is indicated by a red triangle in the upper-right corner of the operator panel. Tap this symbol to obtain more information.

Information	Possible solutions
Place water tank	Check whether the water tank is installed correctly or place it back
Place screen back	Place screen back
Place drip tray	Place drip tray back
Place grounds container	Place grounds container back
Place left bean hopper	Place left bean hopper back
Place right bean hopper	Place right bean hopper back
Place powder hopper	Place powder hopper back

Information	Possible solutions
Low water level of water tank	Fill water tank with fresh water
Empty drip tray	Pour out the water in the drip tray,if drip tray has been emptied but message is still remaining Clean and dry the two metal water level sensors in front of the drip tray
Fill left bean hopper	Fill left bean hopper with coffee beans
Fill right bean hopper	Fill right bean hopper with coffee beans
Fill powder hopper	Fill powder hopper with powder
Use lower temperature milk	Use milk between 2-10°C
Use higher temperature milk	Use milk between 2-10°C
Please install brew unit	Place brew unit back

## 7.2 Error message

**The error message will appear automatically when the entire system is affected by an error. Restart machine if serious problems appeared.**

1. Switch off the machine by main switch when restart the machine
2. Please contact service technician if the machine cannot be started or if you are unable to fix error

Error code	Error description	Possible solutions
E1	Main PCB error	1. Try to restart the machine 2. If error message is still remaining after restart, please switch off the machine and contact customer service
E2	Boiler temperature too high	
E3	Thermoblock temperature too high	
E4	Boiler temperature too low	
E5	Thermoblock temperature too low	
E6	Boiler heating too fast	
47	Thermoblock heating too fast	



Error code	Error description	Possible solutions
E8	Boiler heating too slow	1. Try to restart the machine 2. If error message is still remaining after restart, please switch off the machine and contact customer service
E9	Thermoblock heating too slow	
E10	Boiler heating error	
E11	Thermoblock heating error	
E12	Water tank detected error	
E13	Water mixing valve error	
E400	Coffee circuit error	
E401	Steam circuit error	
E402	Brew unit error	

Error code	Error description	Possible solutions
E403	Coffee multi-way valve error	1. Try to restart the machine 2. If error message is still remaining after restart, please switch off the machine and contact customer service
E404	Steam multi-way valve error	
E405	Mixer error	
E406	Left powder motor error	

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## 8. Decommissioning

### 8.1 Preparing for decommissioning

1. Clean the machine by using all cleaning and rinsing function.
2. Cleaning after empty bean hopper and powder hopper.
3. Clean beverage spout and milk pipe manually.
4. Clean brew unit manually.
5. Clean mixer manually.
6. Clean drip tray and grounds container etc.

### 8.2 Short-term decommissioning (within one month)

1. Empty Coffee circuit (Have your coffee machine drained by your service technician).
2. Disconnect the machine from the power supply.
3. Shutting off the water supply.
4. Switch off the add-on units and disconnect them from the power supply.

### 8.3 Long-term decommissioning (over one month)

Some components may no longer function as they should if they have been stored or unused for long periods

Coffee machine must be maintained, installed, and cleaned before preparing any drinks.

1. Have your coffee machine drained by your service technician.
2. Remedial maintenance may be required when commissioning the machine again if it has been stored in excess of 6 month. Please contact service personnel for support.

## 9. Transport and storage

### 9.1 Transport

Protect the machine from mechanical damage and adverse environmental conditions during transport and storage.

1. Protect the machine from falling or tipping over.
2. Restore external packaging of machine well to use in transportation.
3. In order to avoid the damage to machine, water in the coffee machine must be emptied before transportation.
4. After the completion of emptying waterway, dry the machine, inside and out.



Empty water circuit must be performed by professional technician, please contact service personnel for support.



If the program of emptying waterway is performed, coffee system needs to re-perform the program that has been carried out in the first time use when using the machine again.

### 9.2 Storage

Storage conditions must be fulfilled:

1. Permissible temperatures: -10 to +50°C
2. If the machine has not been drained and emptied completely, it must not be stored at sub-zero temperatures
3. Set the machine up in a standing position
4. Machine system emptied
5. Machine and accessories packaged, preferably in their original packaging.

### 9.3 Recommissioning after prolonged periods of storage or non-use

Coffee machine may no longer function if they have been stored or unused for periods in excess of 6 months. Contact your service team for information regarding restoring and recommissioning your machine.

## 10. Disposal

When disposal of coffee machine, some internal spare parts are still worth using again, Pay attention to deal with old parts in an environmentally neutral way.

1. Beans, powder and coffee grounds can be composted.
2. Observe the information on the label when disposing of any unused cleaning agent.
3. Dispose of the fluids from the cleaning container or the drip tray in the wastewater system.



Dispose of electronic parts separately



Dispose of plastic parts in accordance with their marking

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