

W100 USER GUIDE

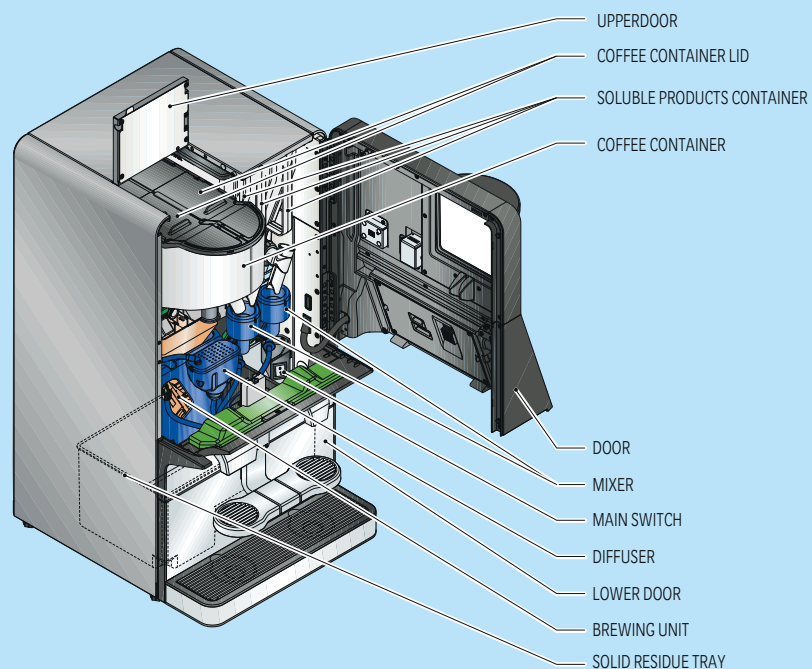
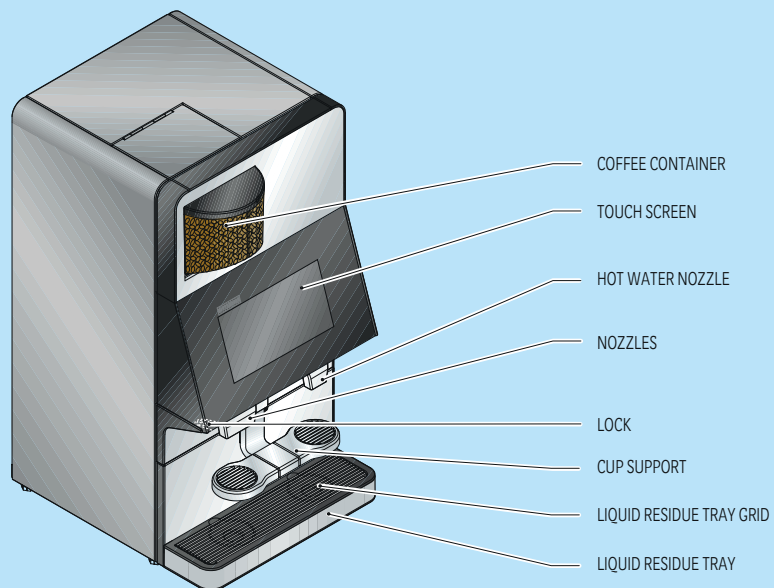
Incorporating TEA BREWER CLEANING GUIDE



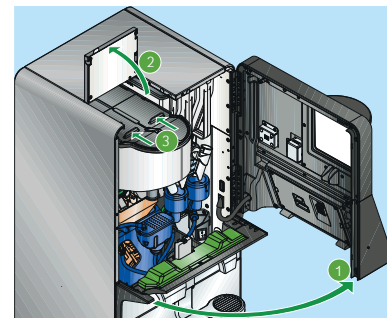
LAVAZZA
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Specific products for coffee machines may be used for cleaning.
Follow the manufacturer's instructions for dosage, method and time of application.



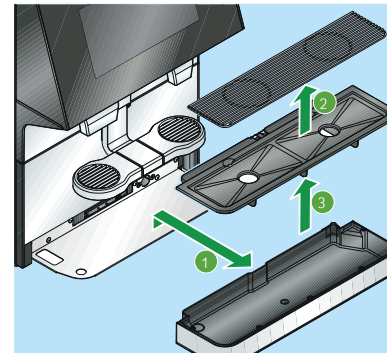
LOADING PRODUCTS



LOADING COFFEE

1. Open the appliance door.
2. Raise the upper panel.
3. Slide the lid off the container and fill with coffee.
4. If container level control is active, indicate the quantity loaded from "daily operations".

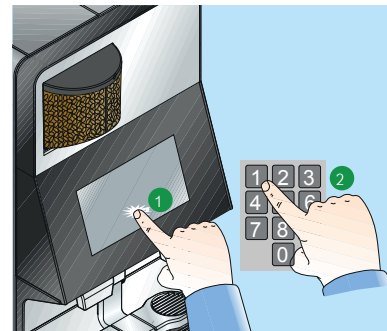
CLEANING THE TRAYS



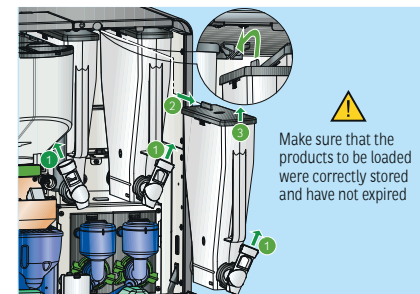
LIQUID WASTE TRAY

1. Grasp the sides of the liquid waste tray, lift it slightly and pull it.
2. Separate the parts from the tray and empty the waste; wash the parts with a neutral detergent solution, taking care to remove all residues.

DAILY OPERATIONS FUNCTION



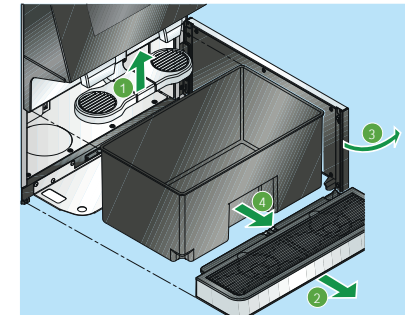
1. Write down the programmed access password
2. The "daily operations" can be accessed in one of the following ways:
 - Open the door of the appliance
 - Or if menu-enabled
 - Touch and hold the brand logo for 2 seconds (if enabled in the menu)



Make sure that the products to be loaded were correctly stored and have not expired

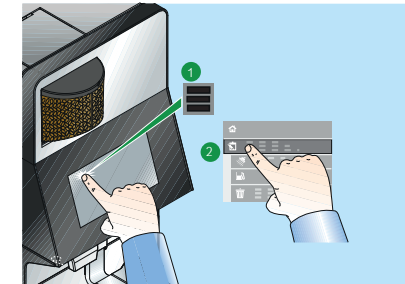
LOADING INSTANT PRODUCTS

1. Lift the instant powder conveyor.
2. Remove the container from the shelf.
3. Open the lid and fill the container.
4. Reposition the container, taking care to insert it into the guide.
5. If container level control is active, indicate the quantity loaded from "daily operations".



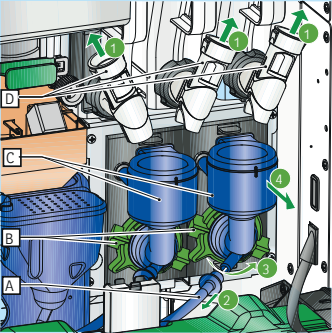
SOLID WASTE TRAYS

1. Lift the cup support upwards.
2. Remove the liquid waste tray.
3. Open the bottom door, remove the solid waste tray and wash it.
4. From the "Daily Operations" function reset the counter that manages the "solid residue full" notification.



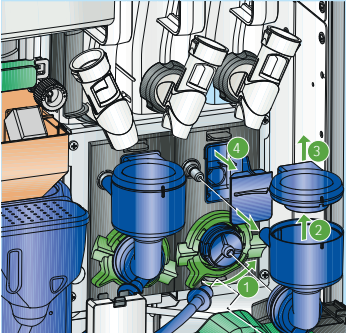
1. Tap to access the menu.
2. Tap the "Daily operations" function.
3. Enter the desired function.
 - Container filling: to indicate the quantity of product loaded.
 - Tray reset: to cancel the "residue full" warning.
 - Washing functions.
4. Tap followed by to exit the menu

CLEANING THE MIXERS



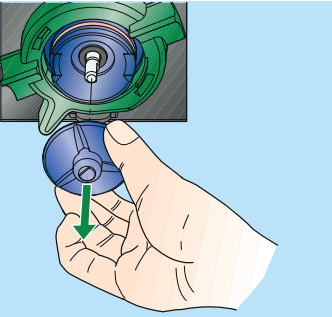
MIXER DISASSEMBLY

1. Lift the conveyor of the soluble product (D).
2. Detach the tube (A) from the mixer.
3. Turn the fastening lever of the mixer (B) anticlockwise.
4. Remove the mixer (C).



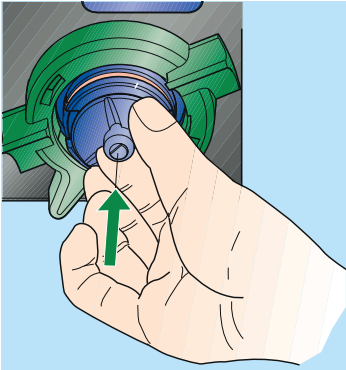
MIXER DISASSEMBLY

1. Disconnect the tube from the mixer.
2. Turn the mixer fixing lever.
3. Separate all components and proceed with cleaning.
4. Remove visible residues and/or films.



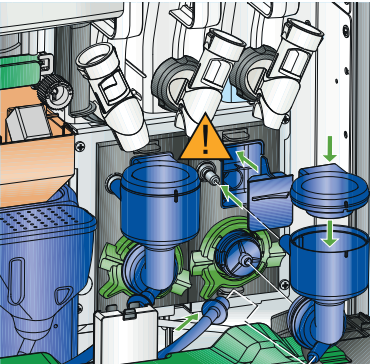
BLENDER MIXER FAN DISASSEMBLY

1. Gently pull to disassemble the mixer fan.
2. Clean the fan and remove visible residues and/or films.
3. Wash and rinse the blue parts under a jet of warm water, using a clean brush and, if necessary, a food-safe detergent.
4. Dry the parts with a paper towel



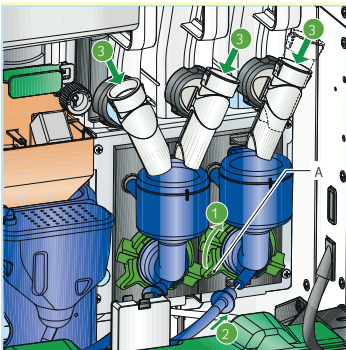
BLENDER MIXER FAN ASSEMBLY

1. Reposition and push the fan of the mixer.
2. Make sure that it is completely inserted until it clicks.



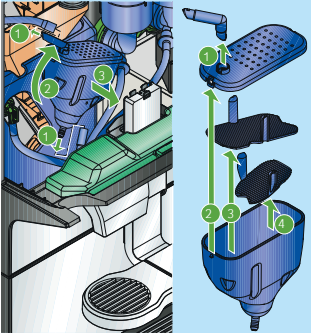
MIXER ASSEMBLY

1. Reassemble the components and reposition the mixer.
2. Ensure that the mixer is correctly engaged.



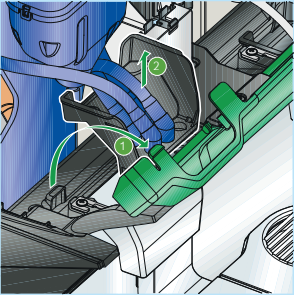
MIXER FASTENER

CLEANING THE NOZZLES AND THE DIFFUSER



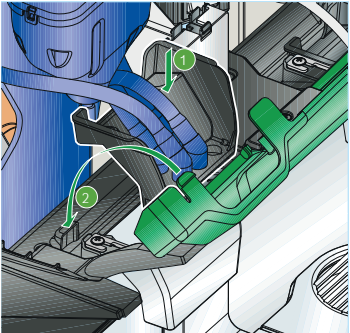
DIFFUSER DISASSEMBLY

1. Detach the tubes from the diffuser
2. Turn the diffuser to the right: the diffuser unhooks from the lid.
3. Separate all diffuser components and proceed with cleaning.
4. Remove visible residues and/or films.



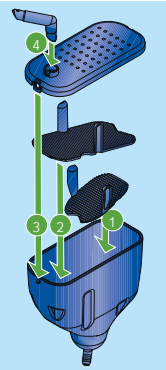
NOZZLE DISASSEMBLY

1. Lifting the lid.
2. Remove the nozzle support (the black part).
3. Disconnect tubes and remove nozzles.
4. Wash and rinse the parts under a jet of warm water, using a clean brush and, if necessary, a food-safe detergent.
5. Dry the parts with a paper towel.



NOZZLE ASSEMBLY

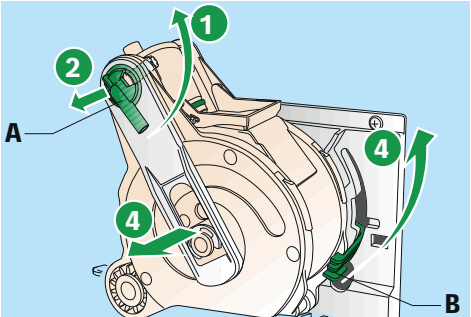
1. Reconnect tubes to nozzles.
2. Insert the nozzles into the support.
3. Reposition the nozzle support.
4. Request the protection lid.



DIFFUSER ASSEMBLY

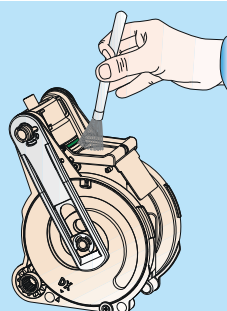
1. After cleaning all components, reassemble the diffuser
2. Fix the diffuser on the lid

CLEANING THE BREWING UNIT



DISASSEMBLING AND CLEANING THE BREWING UNIT

1. Turn the coffee output nozzle (A) 90° and pull it towards you.
2. Turn the unit stop lever (B), rotating it until it is in a horizontal position.
3. Remove the brewing unit.



CLEANING THE BREWING UNIT

1. With every load or at least weekly, the coffee residues should be cleaned from around the brewing unit.
2. Dust using a small brush or vacuum.
3. Rinse the brewing unit under a jet of water.
4. Reposition the brewing unit following reversing the operations.

TEA BREWER CLEANING GUIDE

For models with Tea Brewer Only:

- W100

Once a week, clean the outer parts, the scraper and remove the tea brewer assembly for a deep clean using Evoca Tea Brewer De-Tannin Powder - Product Code: 18400298 Available from our webshop.



IMPORTANT USAGE AND SAFETY NOTICE

- The tea brewer assembly **MUST** be removed from the machine prior to using the De-Tannin Powder
 - Using the powder in situ will damage the Tea brewer
- Use at the rate of 15g per 1 Litre of hot water (1 x scoop)
- Allow parts to soak for approximately 10 mins (or longer if required to remove heavy staining) until staining has been removed completely
- Follow safety instructions on the container label
- Wear PPE as directed on the container label

DISASSEMBLY



Figure 1: Remove the waste conveyor blue cover

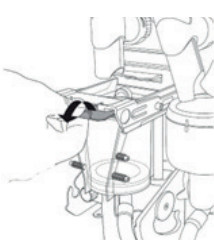


Figure 2: Unhook the scraper from the support



Figure 3: Unscrew the knurled screw retaining the piston stem cover, remove cover



Figure 4: Detach the blue tube

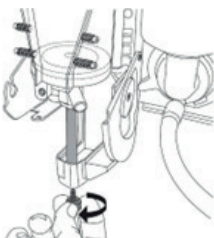


Figure 5: Unscrew the piston stem knurled screw

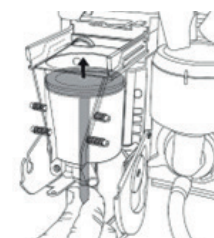


Figure 6: Lift the piston so as to reach the top dead centre

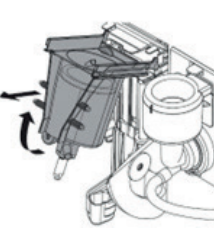


Figure 7: Rotate the brew chamber upwards and release it

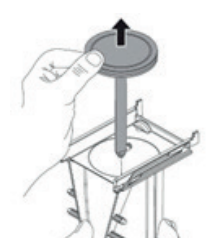


Figure 8: Remove the piston completely

After having disassembled all pieces, wash them carefully by using a detergent solution specific for tea brewers and immerse the components for a minimum of 10 minutes (longer if required) until staining has been removed completely.

After carefully washing, rinse and dry the parts then start re-assembling. Check the state of the filter and/or gaskets; worn components must be replaced at regular intervals by your service provider.

RE-ASSEMBLY

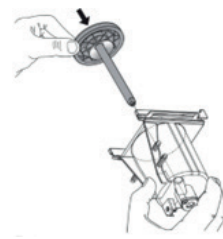


Figure 9: Re-position the piston

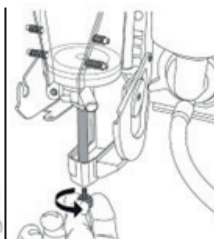


Figure 10: Screw in the piston stem knurled screw

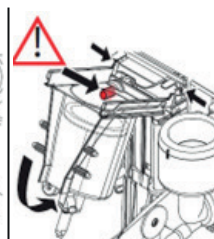


Figure 11: Hook the brew chamber, make sure that the water coupling is properly inserted

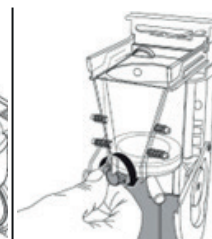


Figure 12: Replace the stem cover and screw in the piston knurled screw



Figure 13: Reconnect the blue tube



Figure 14: Hook the scraper on its support, insert the support into the lower guides

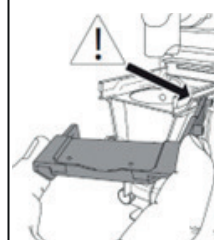


Figure 15: Carefully locate and align the scraper pin to the bottom track.

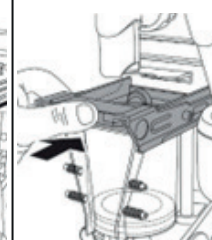
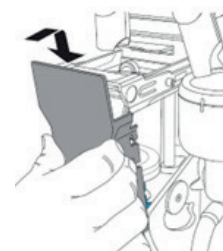
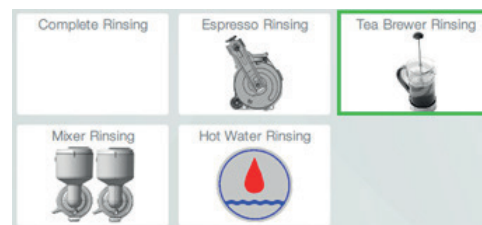


Figure 16: Push the scraper support as far as the limit stop and put it back in its home position



Carry out the Tea Brewer Rinsing automatic wash cycle of the unit from the Operator. The Tea Brewer Rinsing automatic wash cycle guarantees the correct position for the brew.

Figure 17: Replace the blue cover on the waste conveyor



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