



MANUEL SAV - SAV MANUAL



SEB INTERNATIONAL SERVICE



KRUPS

Table of content

1	General Data	3
2	Technical Data.....	3
2.1	Reference values:.....	3
3	Hydraulic and wiring diagrams	4
3.1	Wiring diagram	4
3.2	Hydraulic diagram:	5
4	Dismantling	6
4.1	General dismantling.....	6
4.2	Grinder.....	10
4.3	Subassembly switch ejection	14
4.4	Switch ejection disassembly.....	17
4.5	17	
5	ASS Modes	20
5.1	ASS Mode 1 :	20
5.2	ASS Mode 2 :	23
6	ASS defect description	24
6.1	Defects recorded:.....	24
6.2	Other Defects possible:.....	25

1 General Data

Latt'Espress Ind H		
	EA8298	EA829E

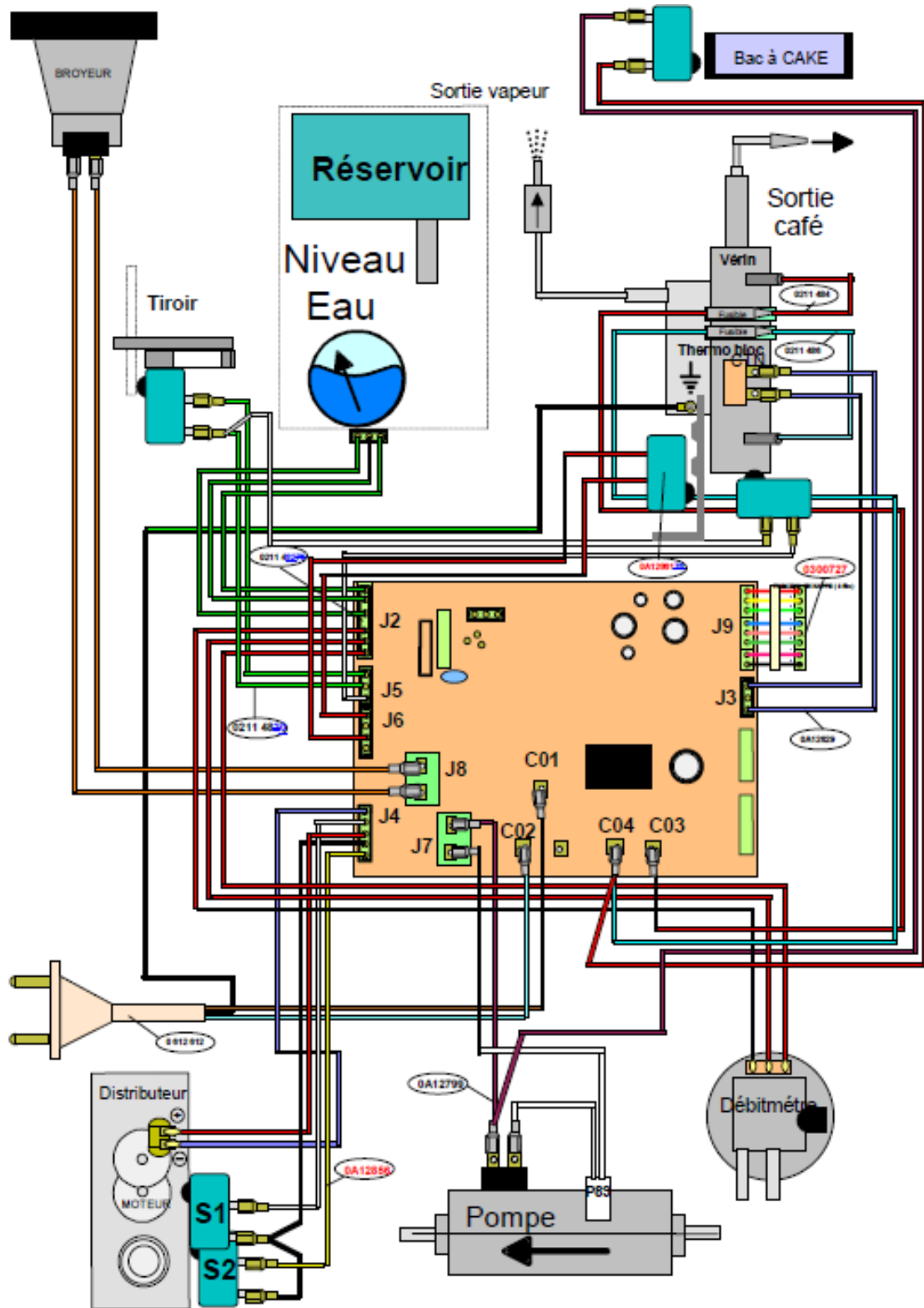
2 Technical Data

2.1 Reference values:

- Espresso temperature (50ml – strong coffee) 1st coffee : 68°C mini
- Temperature increase by steam with 125ml of water after 45s : 42°C
- Cake thickness : 12-14mm

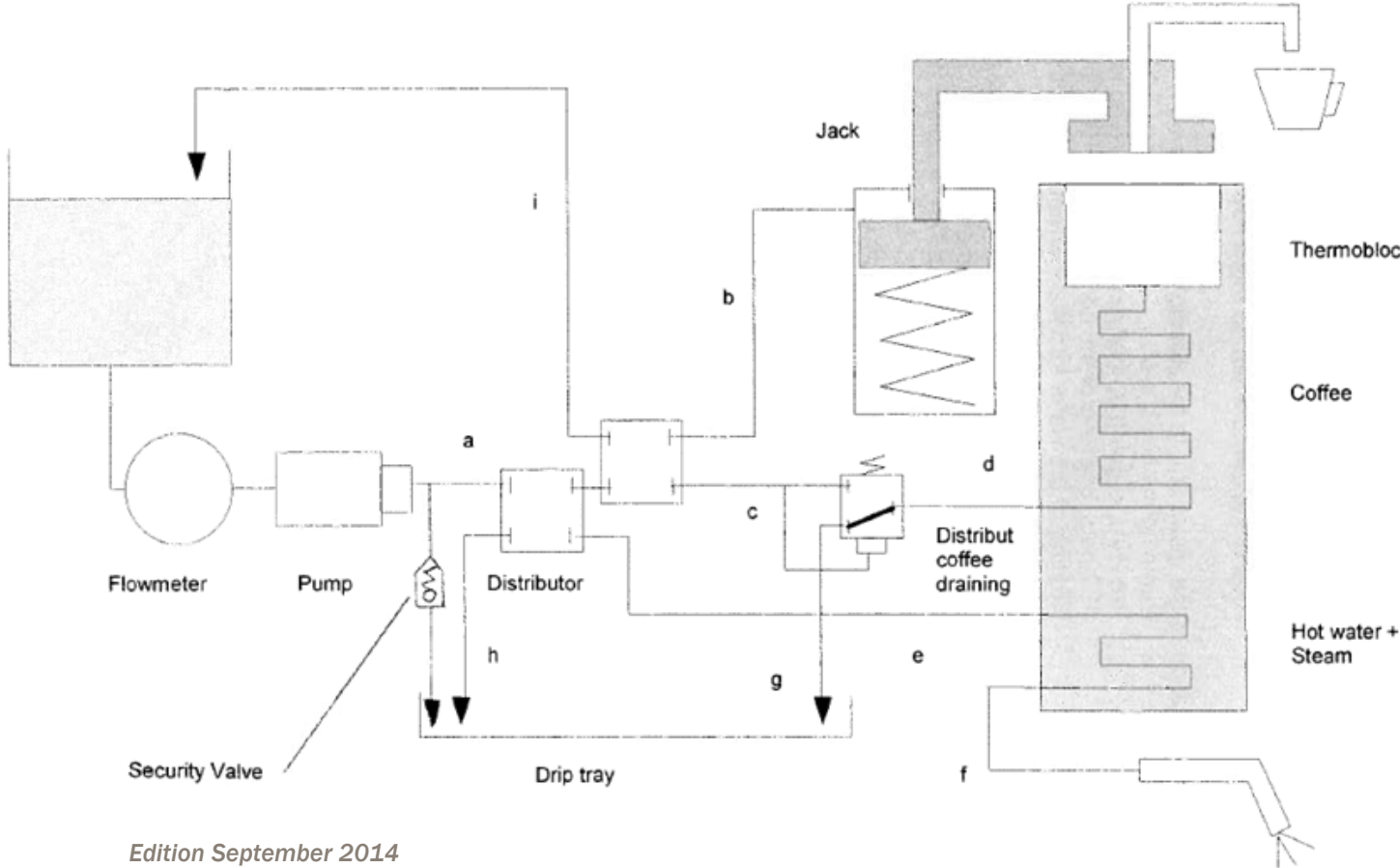
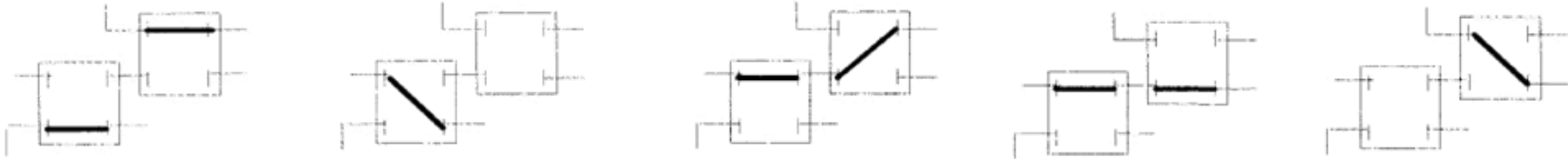
3 Hydraulic and wiring diagrams

3.1 Wiring diagram



3.2 Hydraulic diagram:

- Position (0)**
Jack draining
Steam draining
- Position (1)**
Steam + hot water
- Position (2)**
Jack supply
- Position (3)**
Coffee
- Position (4)**
Coffee draining



4 Dismantling

4.1 General dismantling

Tools : Torx screwdriver (T15)

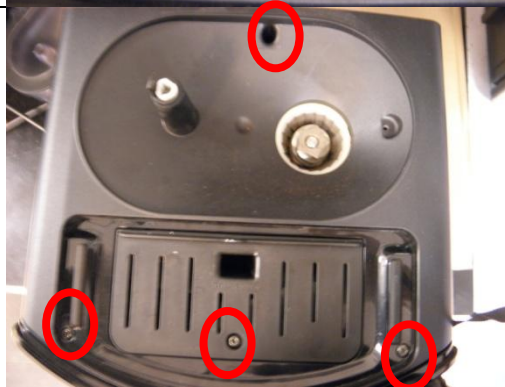
Remove the grinding fineness setting button



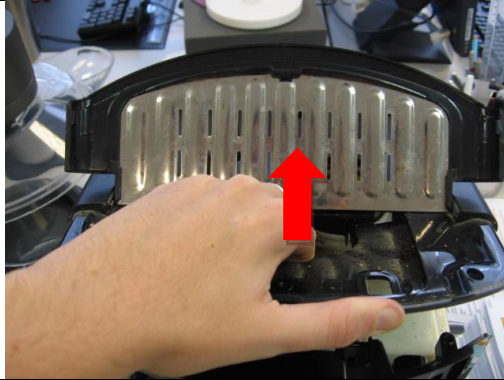
Unscrew the screws from the coffee bean container



Unscrew the 3 screws from the cover of top



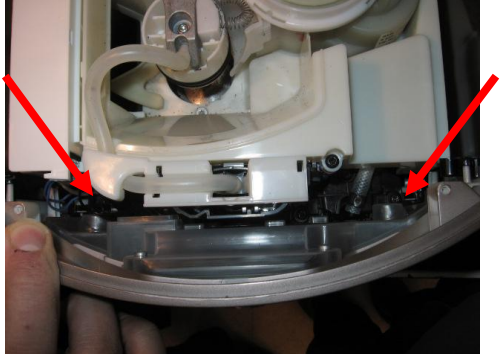
Remove the cover by pulling upward with your hand in place of cleaning tablet pipe



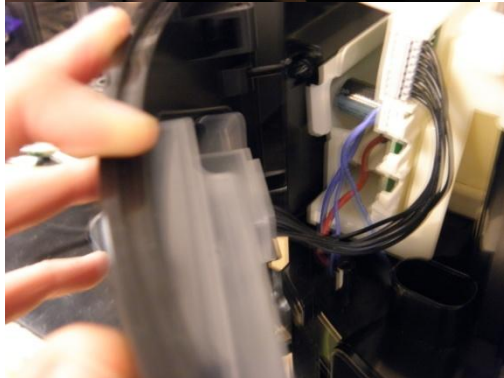
Remove the front cover



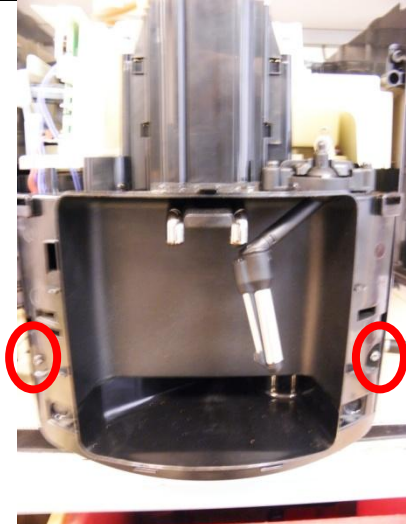
Remove the 2 clips with a screwdriver



Disconnect the plug



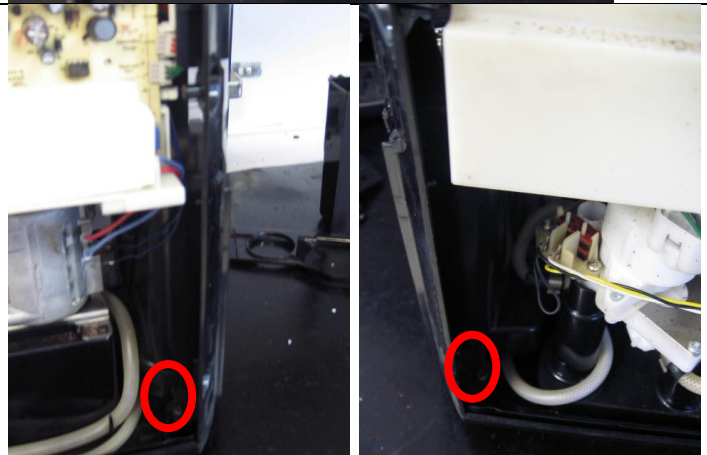
Unscrew the 2 screws of the front



Unscrew the 2 screws of from the rear and remove the protection.



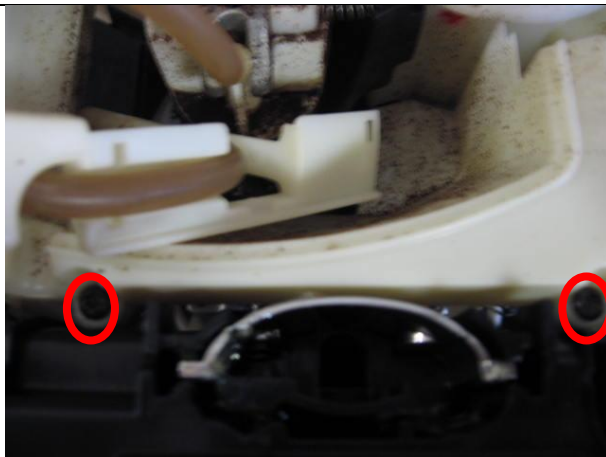
Unscrew the 4 screws in the bottom and the 2 screws of bottom right and bottom left



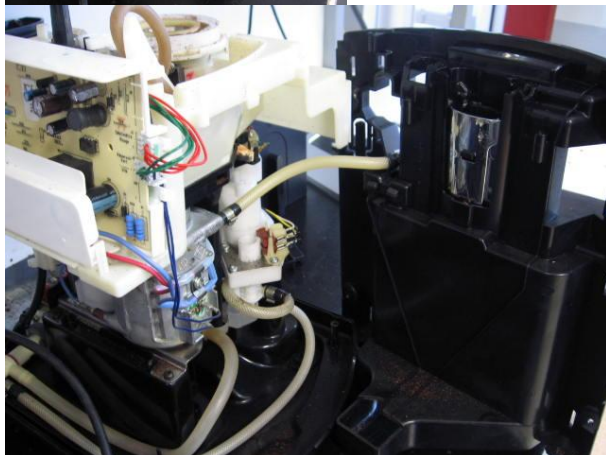
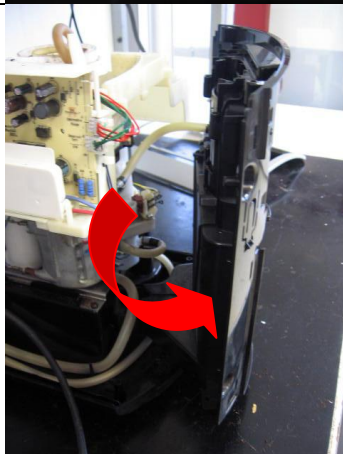
Take away the coffee pipe



Unscrew the 2 screws on top of front cover



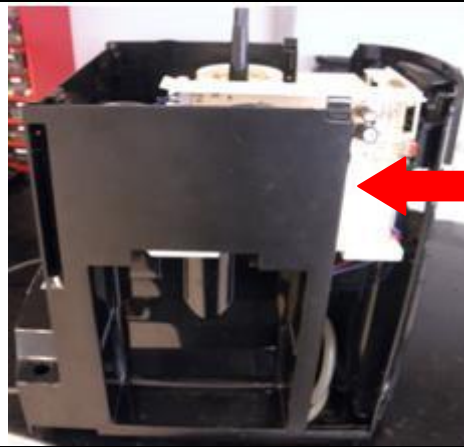
Open the panel on the right



4.2 Grinder

Tools : torx screwdriver (T15)

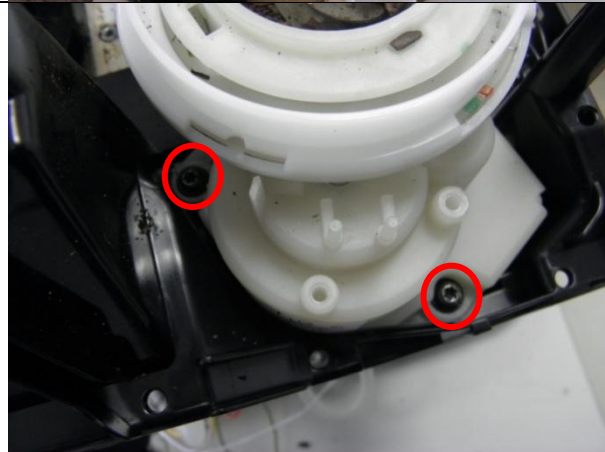
Remove the protection



Remove the crown who is on the grinder as the picture.
A screwdriver can help



Unscrew the 2 screw of the grinder

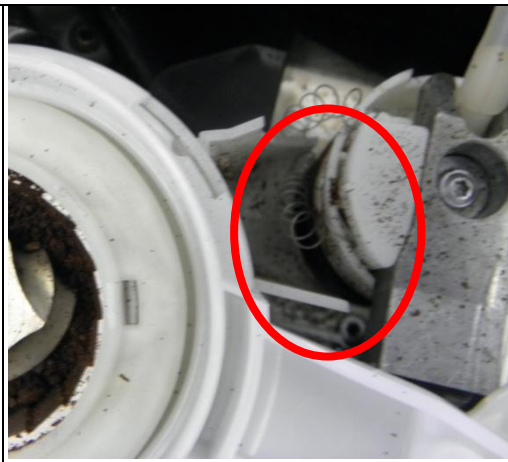


Disconnect the plug of grinder (it's black wires)

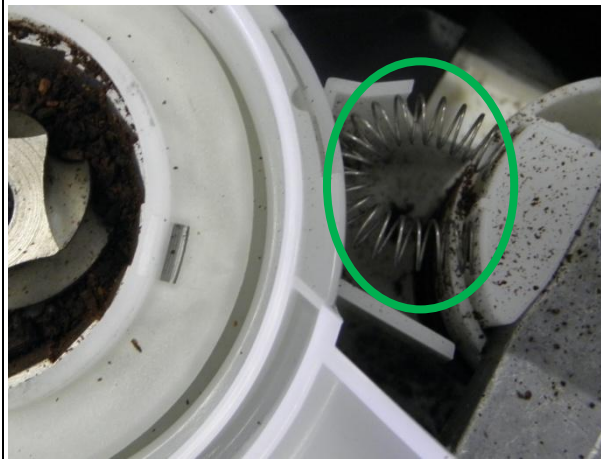


Change the grinder

BECARFUL: the spring of the brewing unit must be in the good position.



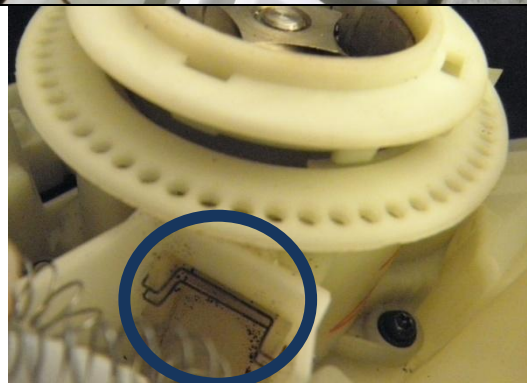
NOK



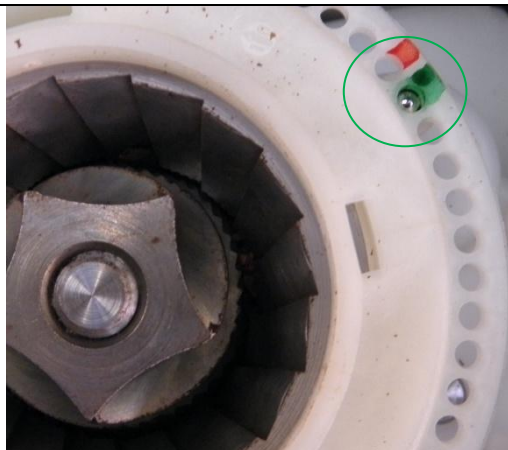
OK



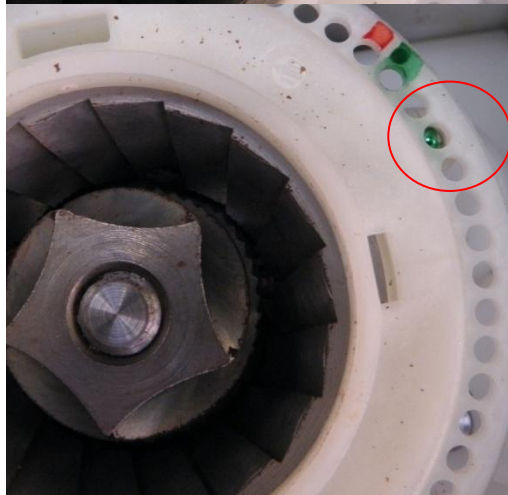
Thread breaks mound



Check if the little ball is in the green line (as the picture)

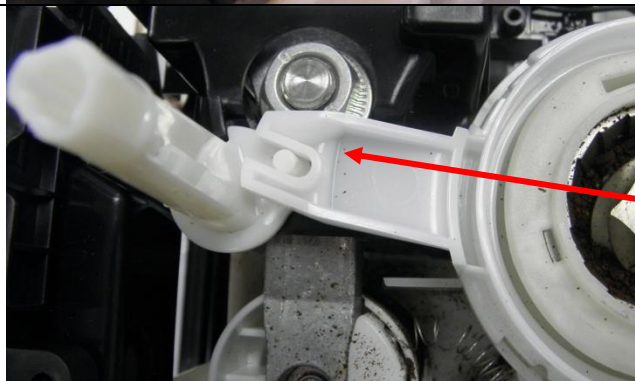


OK

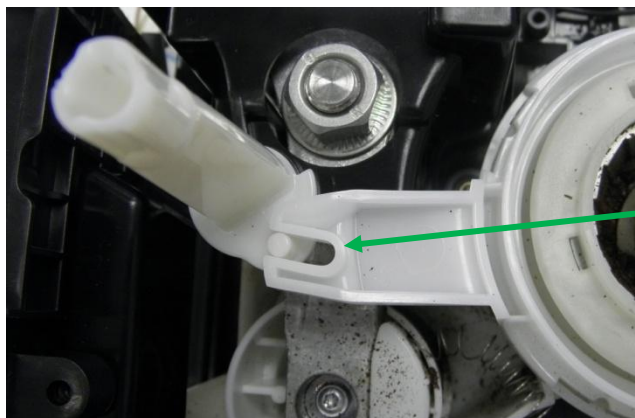


NOK

Before to put back the crown of grinder, check if the axis to adjust the coffee grinding on the good position like the picture



NO



OK

Connect the new grinder.
The cables must be in good
position



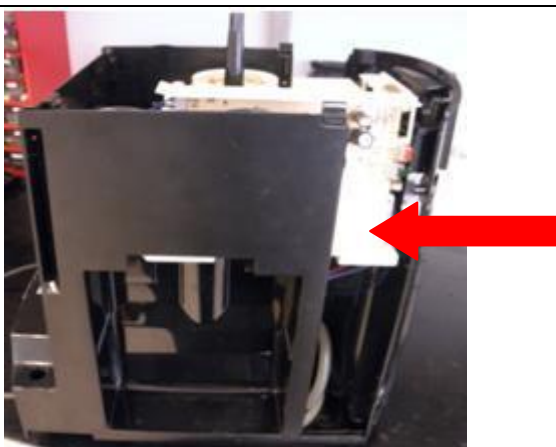
Put back all protections



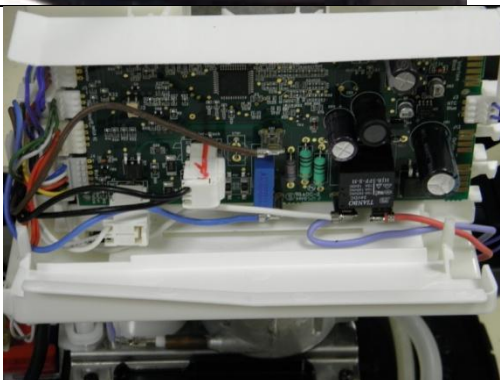
4.3 Subassembly switch ejection

Tools: torx screwdriver (T15)

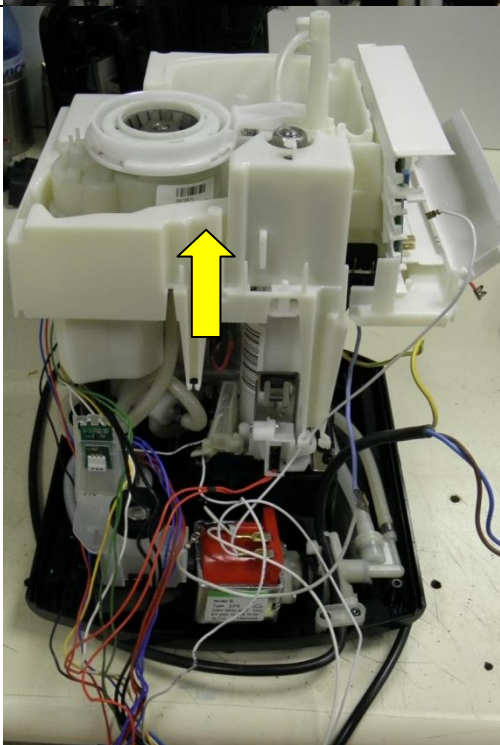
Remove the protection



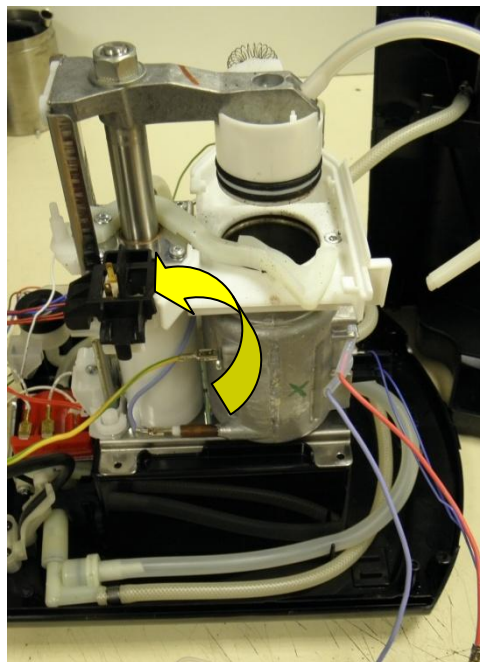
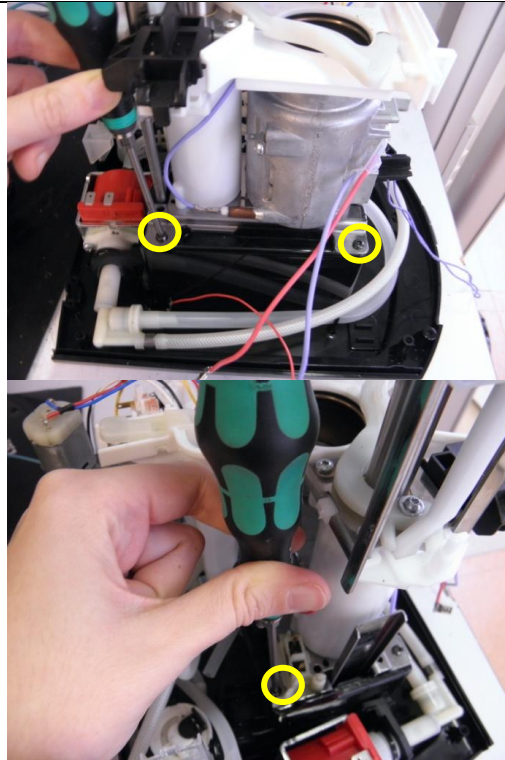
Disconnected all wires of the power board



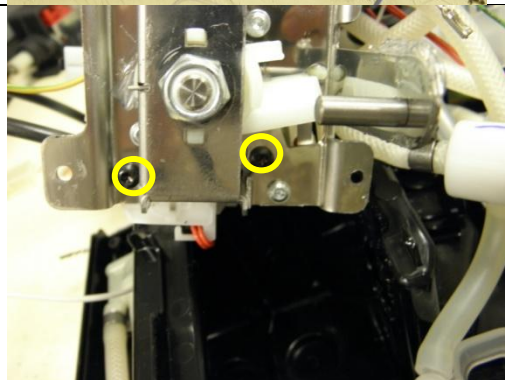
Removed the subset grinder



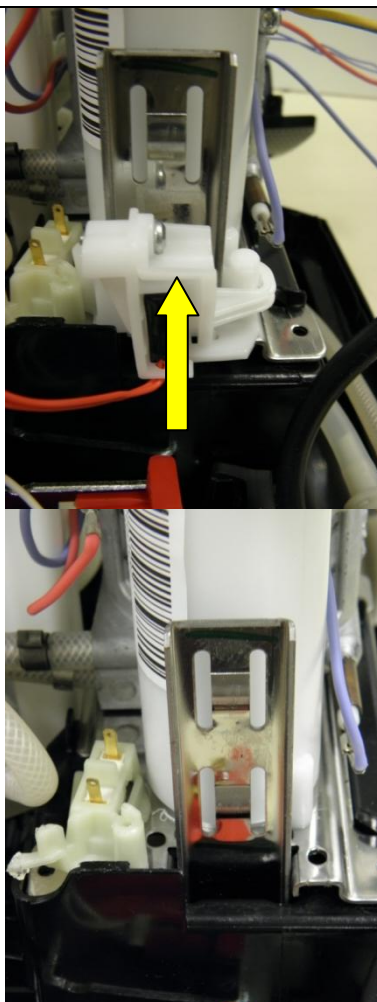
Unscrew the 3 screws of thermobloc and tip up in back



Unscrew the 2 screws of switch



Slide up the switch



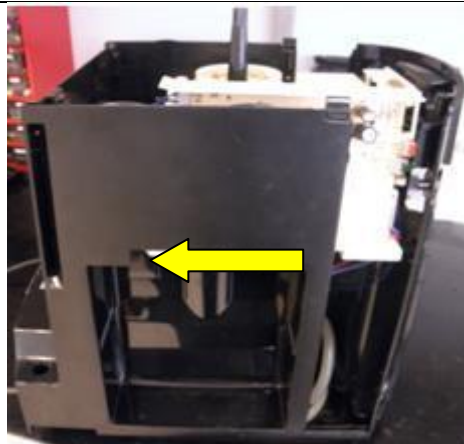
Change the switch and make the same actions to reassemble all the parts

Perform calibration

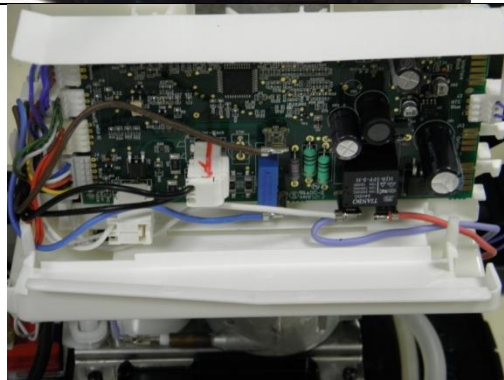
4.4 Switch ejection disassembly
Tools: torx screwdriver (T15 & T10)

4.5

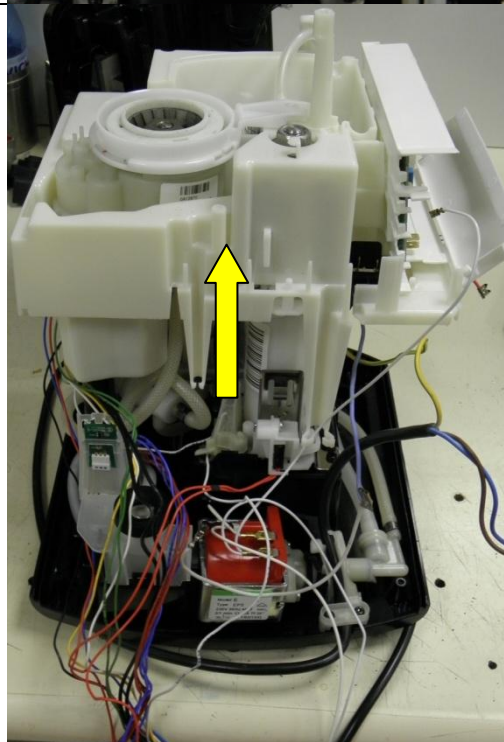
Remove the protection



Disconnected all wires of the power board



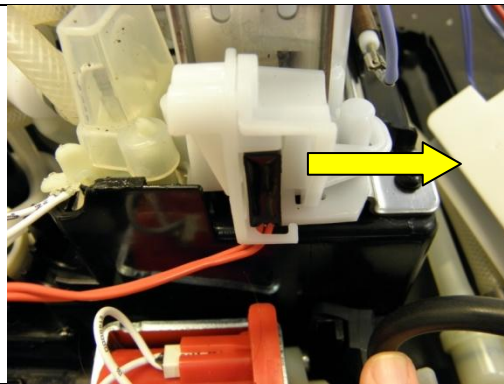
Removed the subset grinder



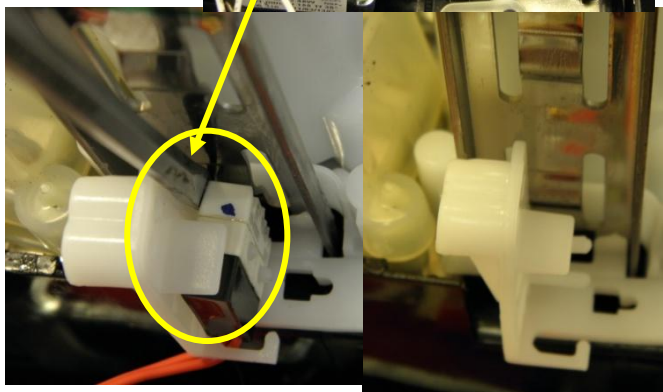
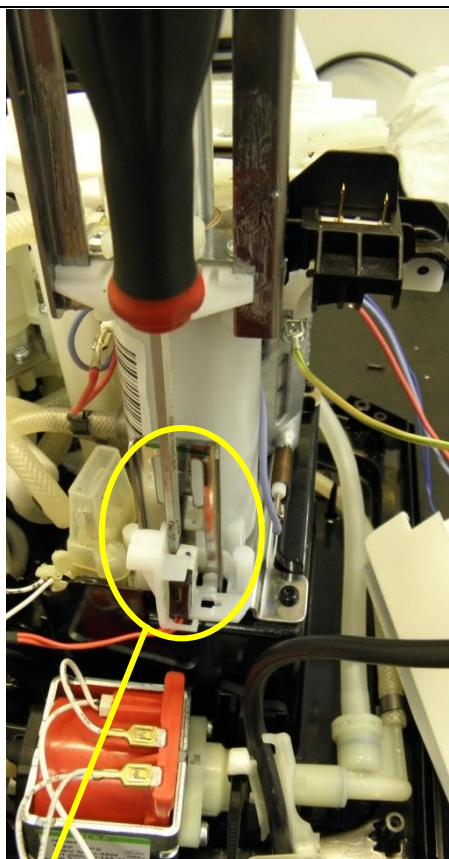
Unscrew the screw with the
T10



Tip over on the right the right
side of swich bracket

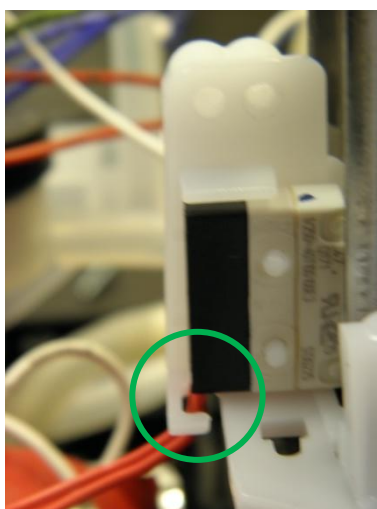


Removed the switch (help you of a screwdriver)

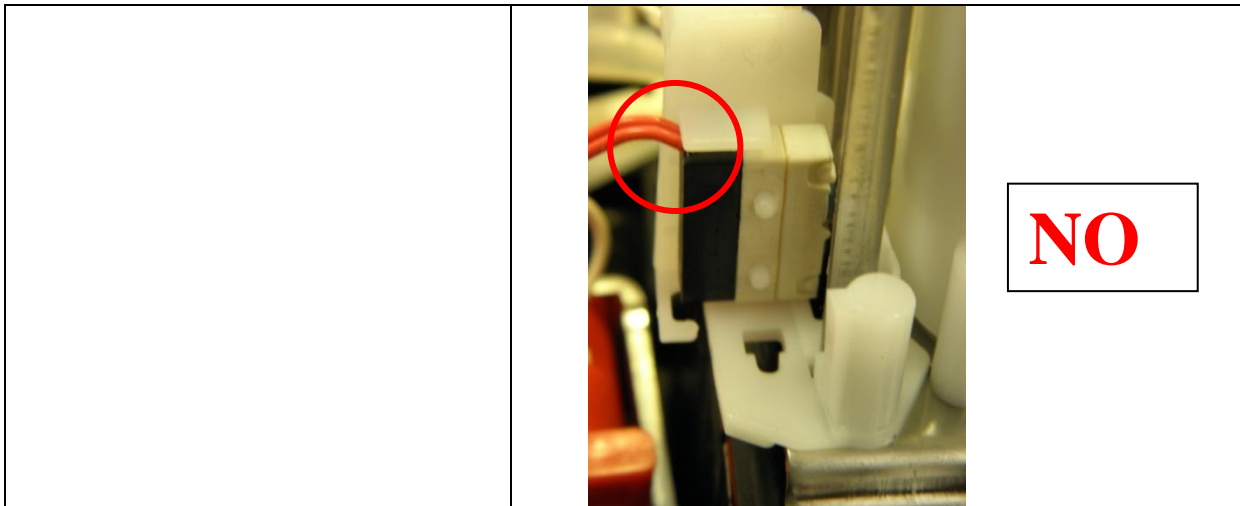


Make the same actions to reassemble all the parts

BE CARFULL : put the switch in the good position (wire in the down)



OK



5 ASS Modes

5.1 ASS Mode 1 :

Remove cake tank + Put tray + Put water tank + Press OK + Plug the appliance



1 - Information : On this mode, you'll find the information listed on the table below.

Turn the OK button for changing the page.

Page	Lines	Description
1	VIHM	IHM board version
2	VPOWER	Power board version
3	LAST DEFECT	Last defect recorded
4	LAST DEFECT -1	Last defect recorded -1
5	LAST DEFECT -2	Last defect recorded -2
6	LAST DEFECT -3	Last defect recorded -3
7	NDDISPOS - defect 1	Nb of defect 1 recorded
8	NDPRIMIN - defect 4	Nb of defect 4 recorded
9	NDFLMET – defect 5	Nb of defect 5 recorded
10	NDLEAKA – defect 6	Nb of defect 6 recorded
11	NDOBSTAC - defect 7	Nb of defect 7 recorded
12	NDCOFCIR – defect 8	Nb of defect 8 recorded
13	NDNTC – defect 9	Nb of defect 9 recorded
14	NDHEATIN – defect 10-0A	Nb of defect 10-0A recorded
15	NDEJECTB – defect 12	Nb of defect 12 recorded
16	NDEJECT – defect 13	Nb of defect 13 recorded
17	NDWCAL – defect 14	Nb of defect 14 recorded
18	NDCAKEM – defect 15	Nb of defect 15 recorded
19	NDWCOFBM - defect 16	Nb of defect 16 recorded
20	NDPCBCOM – defect 0C/0E	Nb of defect 0C/0E recorded
21	NDAIRJACKB – Defect 63	Nb air defect (confirmed) in the jack
22	NDAIRJACK – Defect 64	Nb air defect (non confirmed) in the jack
23	NCTOTALR	Total recipe number (1 long coffee = 2 recipes, 1 double coffee = 2 recipes)
24	NCESP	Espresso number
25	NCESPS	Strong espresso number
26	NCCOF	Coffee number (1 double coffee= 2 recipes)
27	NCLCOF	Long coffee number
28	NCWATER	Hot water function number
29	NCAPPU	Cappuccino function number
30	NCAKE	Nb cakes in the container
31	NCCOFLCLEAN	Nb coffee since the last cleaning
32	NCCLEAN	Nb Cleaning cycles
33	NCWAVLDESCAL	Nb cycles hot water and steam since the last descaling
34	NCDESCAL	Nb cycles Descaling
35	NCRINSIN	Nb rinse
36	NCCLEANA	Nb alarms cleaning differed
37	NCDESCAA	Nb alarms descaling differed
38	VAAUTOFF	Setting Auto Off
39	NCRINSEMILK	Nb rinse milk

40	NCCLEANMILK	Nb cleaning milk
41	VAAUTOON	Setting Auto On
42	VAHARDWA	Water hardness Setting
43	VATCOFF	Level temperature setting
44	VACONTRAST	Contrast LCD Setting
45	DFILTER	Date of filter changement
46	NCCOFSWDE	Nb of coffee until the first switch defect
47	RMEANSAV	R MEAN adjustment during calibration process
48	NDSWITCH	Nb of switch defect
49	SCALIBRATION	No used in ASS
50	PULSE 1	No used in ASS
51	PULSE 1 (-1)	No used in ASS
52	PULSE 1 (-2)	No used in ASS
53	T1	No used in ASS
54	T1 (-1)	No used in ASS
55	T1 (-2)	No used in ASS
56	PULSE 2	No used in ASS
57	HMINST	No used in ASS
58	HMINST -1	No used in ASS
59	HMINST -2	No used in ASS
60	HTINST	No used in ASS
61	HTINST -1	No used in ASS
62	HTINST -2	No used in ASS
63	RINST	No used in ASS
64	RINST -1	No used in ASS
65	RINST -2	No used in ASS
66	RMEAN	No used in ASS
67	RMEAN -1	No used in ASS
68	RMEAN -2	No used in ASS
69	RCALC	No used in ASS
70	RCALC -1	No used in ASS
71	RCALC -2	No used in ASS
72	NCCAKEEMPTY	No used in ASS
73	NCCAKELARGE	No used in ASS
74	NCDEBCUVE	No used in ASS
75	NCBLOCCOMP	No used in ASS
76	NCHCDESAC	No used in ASS
77	GRAINSHORT	No used in ASS
78	HMHPBEAN	No used in ASS
79	SCOFDRA	No used in ASS
80	SHCMV	No used in ASS
81	NCAFEON	No used in ASS
82	DEBITCAFE	No used in ASS
83	DEBITCAFE-1	No used in ASS
84	DEBITCAFE-2	No used in ASS

2 - Heating : Check from the heating phase to the steam or hot water phase

3 - Grinder : Grinder running during 8sec


4 - Autotest : Autotest launch

5 - Calibration : Start the calibration procedure, don't forget to put in place the cake gauge, coffee bean on the tank and water on the water tank.

5.2 ASS Mode 2 :

Prog →info machine, press in the same time on Hot water + Prog buttons. Only the page « information » is available.

Note:

The symbol  means disconnect / reconnect the machine. If the icon appears several times to sharpen you have to go ASP and go to the ASS mode to watch the recorded defects.


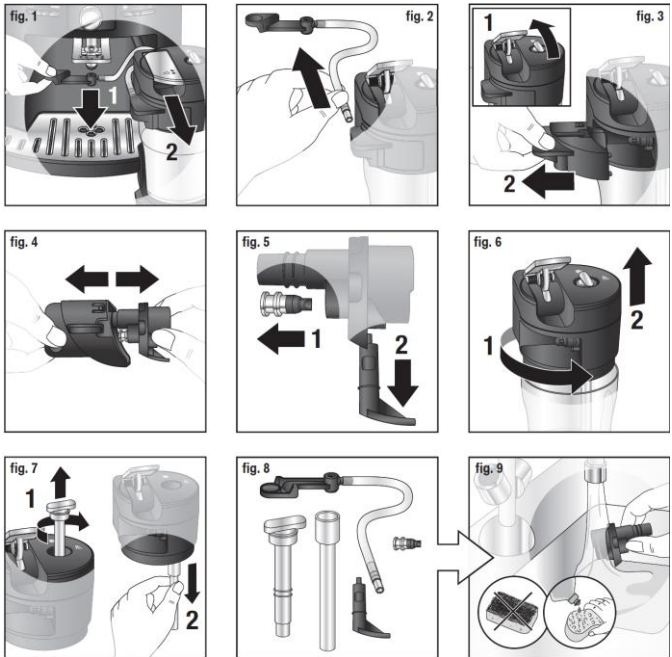
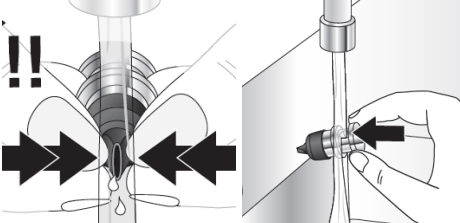
6 ASS defect description

6.1 Defects recorded:

Defect	Designation	Priority	Parts to be checked
1	Distributor position issue: Time for distributor movement done and no action from distributor.	1	Distributor
4	Priming issue: Pump running=5sec & vol < 10ml	1	Claris filter
		2	Flow meter
5	Flow meter defect: Pump running and no flow	1	Flow meter
		2	Pump
		3	Pipes disconnected
6	Leakage in the water circuit during cylinder descent: Flow >50ml/min & vol measured >80ml	1	Distributor
		2	Thermoblock
		3	Pump valve
		4	Hole on the pipe
7	Actuator obstruction defect: Flow <50ml/min et vol measured <25ml	1	Claris Filter
		2	Flow meter
8	Coffee circuit blocked: After 5 seconds of disposal, flow <80ml/min	1	Thermoblock
		2	Crimped pipe
		3	Grinder (grinds are too fine)
9	CTN defect: Temperature too high or too low regarding the heating time	1	Thermoblock
		2	Compaction head gasket missing or defective
		3	Fuse KO
12	Ejection issue (4 times defect 13)	1	Thermoblock
13	Cake ejection defect: During cylinder upward, no ejection switch impulse	1	Thermoblock
14	Calibration defect: Lack of gauge or switch issue	1	No cake gauge
		2	Cake height switch
15	Calibration defect with empty tank or on the second coffee test: Wrong flow meter impulse nbr or calibration switch issue	1	Flow meter
		2	Cake height switch
16	Calibration defect during measure of the empty tank: Value measured with empty tank is not between 6 mm and 9.6 mm	1	Cake height switch
0A-10	Heating resistor issue: The heating has been actuated and the temperature has not change	1	Thermobloc
		2	Fuse wires red and/or blue
0C-0D-0E	Communication issues between Display and power boards	1	Both boards are not compatible

64	Air defect in the jack : Default playback speed of the flowmeter when the jack descent, the rotational speed of the flowmeter has decreased during 8 sec.	1	Remove Claris.filter Do a rinsing.
		2	Change the flowmeter
63-3F	Air defect in the jack confirmed (after 2 defect 64)	1	See defect 64

6.2 Other Defects possible:

Designation	Priority	Parts to be checked
Quality of foam	1	Check that all components are correctly assembled
	2	Perform cleanup following the instructions of the machine  <p>The diagram shows a box labeled 'Entretiens' with a downward arrow pointing to a box labeled 'Nettoyage cappuccino'. Below this are two circular icons: one with 'OK' and a circular arrow, and another with 'PROG'.</p>
	3	Disassemble all components of auto cappuccino and wash with water  <p>The diagrams show the following steps: fig. 1: Removing the top cap (1) and the air cap (2). fig. 2: Removing the air cap (1) from the side. fig. 3: Removing the top cap (1) and the air cap (2). fig. 4: Removing the air cap (1) from the side. fig. 5: Removing the air cap (1) from the side. fig. 6: Removing the top cap (1) and the air cap (2). fig. 7: Removing the top cap (1) and the air cap (2). fig. 8: Removing the air cap (1) from the side. fig. 9: Removing the air cap (1) from the side.</p> <p>Clean the air cap (see below)  <p>The diagram shows the air cap being cleaned with water. A warning symbol (!!) is present. Arrows indicate the direction of water flow.</p> </p>