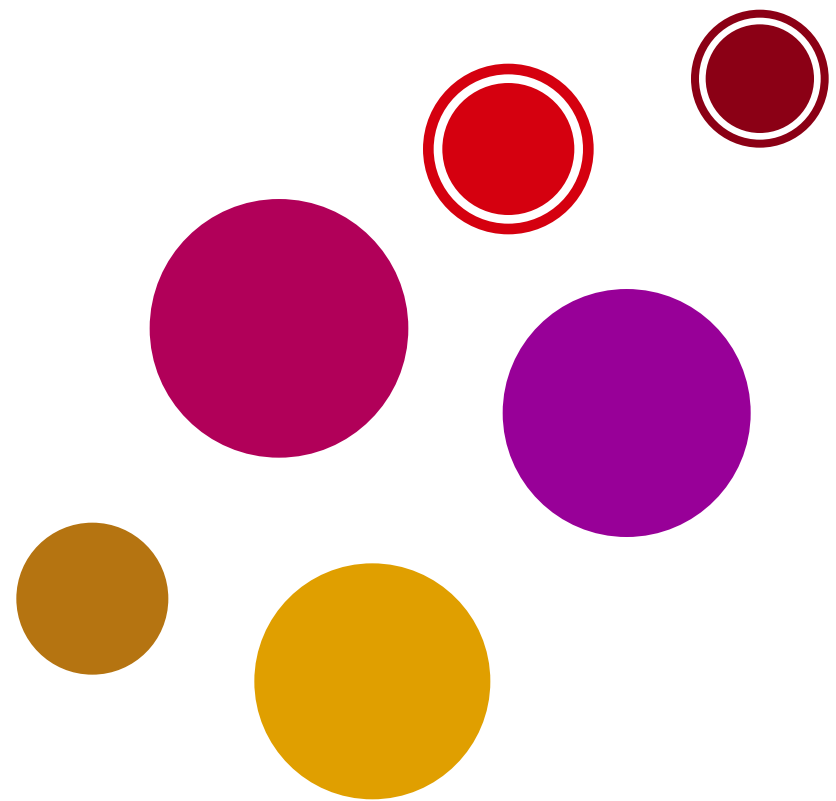


Favola



Technical Information
Service Manual
&
Trouble shooter

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- ❖ Description of the Favola pod system pp 6-7
- ❖ Technical data pp 8-10
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- ❖ Cleaning & maintenance during use pp 15-16
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Favola assortment

Favola Plus



**Chocolate Brown
Frosted Almond**



**Granite Grey
Metallic Chocolate Brown**

Favola



**Chocolate Brown
Ice White**



**Grape Purple
Ice White**



**Pinot Green
Ice White**



**Love Red
Ice White**

Favola

Product description



Favola

Product description

Favola LM5100



Favola Plus LM5200



There is a wide assortment of capsules, one for each taste.

16 pods per package

Intensitätsskala



Caffé Crema Lungo Dolcemente
Well-rounded, smooth and creamy

Espresso Cremosamente Dek
Smooth and balanced, de-caffeinated.

Espresso Deliziosamente
Well-rounded, smooth and aromatic.

Le Selezioni Espresso Magicamente
Fragrant, highly aromatic and velvety.

Espresso Tierra Intenso
Intense, dark with hints of chocolate.

Espresso Appassionatamente
Dark, velvety and full-bodied.

Espresso Intensamente
Full-flavoured, rich and well-rounded.

Le Selezioni Espresso Divinamente
Distinctive character, full-bodied with hints of chocolate.

100% Arabica

100% Arabica

100% Arabica

100% Arabica

100% Arabica

100% Arabica

50% Arabica
50% Robusta

80% Arabica
20% Robusta

Aroma

Aroma

Aroma

Aroma

Aroma

Aroma

Aroma

Aroma

Körper

Körper

Körper

Körper

Körper

Körper

Körper

Körper

Intensität

Intensität

Intensität

Intensität

Intensität

Intensität

Intensität

Intensität



Outstanding Espresso



Compaction prior to brewing:

For an optimal usage of the pod, and an outstanding result, 7.5 grams of pre-ground coffee is compacted into the A Modo Mio capsule.

The patented production of the A Modo Mio capsules makes it possible to keep the vacuum that is created in each pod during the compaction process. Thereby, the coffee in the pod is kept fresh also over time, in the same state as a newly pressed Barista-coffee.

The original Italian Espresso - at home

PARAMETER

Professional espresso

Espresso “A Modo Mio”

Amount of coffee

6,5–7 g

7,5 g

Compaction of coffee

15 kg

200 kg

Water temperature

90–95°

90–95°

Pressure

9 bar

>9 bar

Brewing time

25–30 s

25–30 s

Cup amount

25–30 ml

25–30 ml

Crema

3 mm (10%)

3 mm (10%)

Coffee temperature

75–80°C

79–83°C

Differences in cup filling between different pod types.



Auto shut off:

To prevent damages to the machine caused by excess running of the pump, and to prevent excess flows of water, the machine is equipped with a auto-off function, which shuts down pump function after 2 minutes running time. This is valid for both the manual ((E)LM51xx) type as well as the type with pre-programmed cup functions ((E)LM52xx).

The coffee inside the various pod types is ground to a different fineness, and the flow of water through the pods during brewing will therefore also differ. The combination of different grinds, and the timed brewing cycle, will result in different amounts of brewed coffee. Examples of this can be seen in the picture above left, where cup filling differs with a constant brewing time.



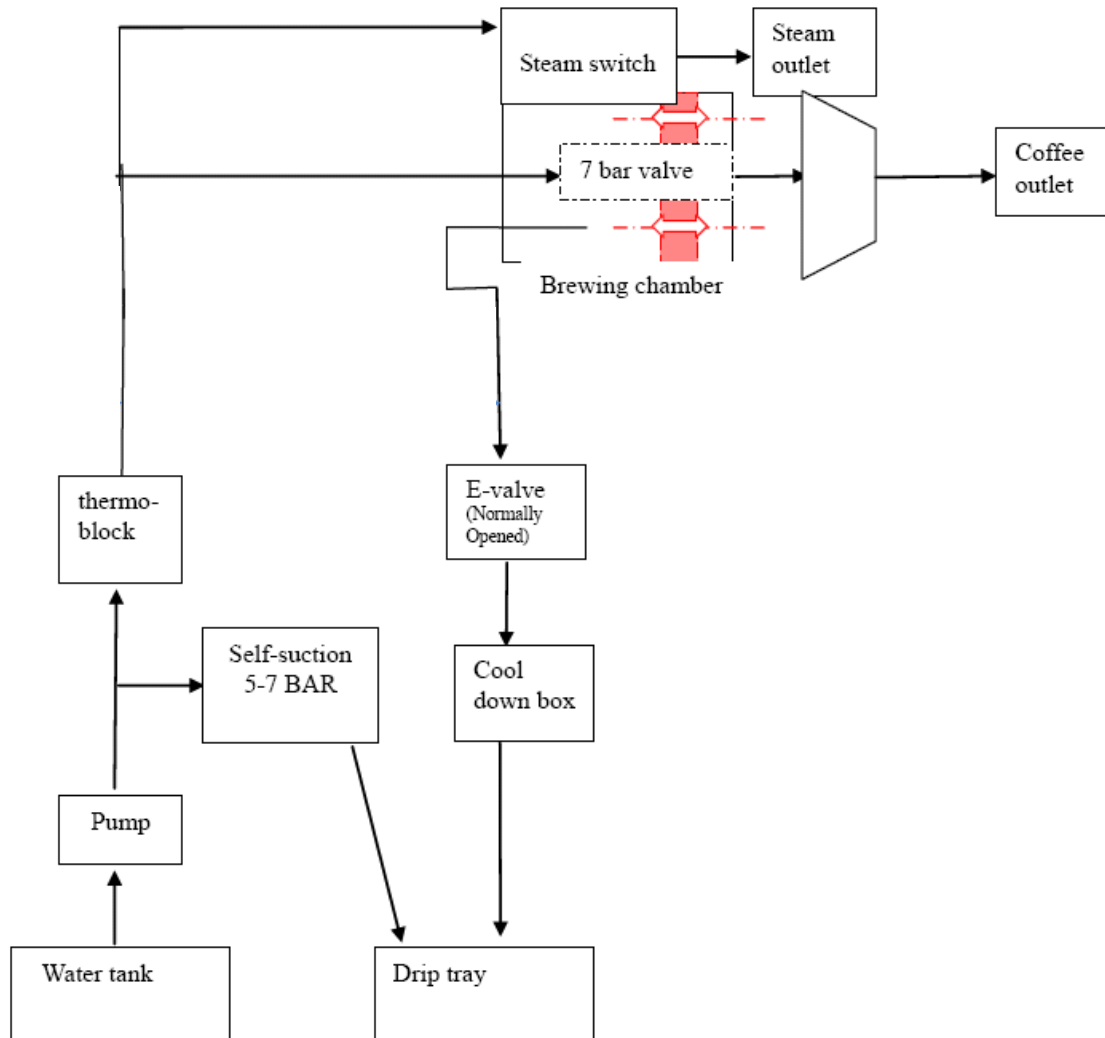
Cleaning



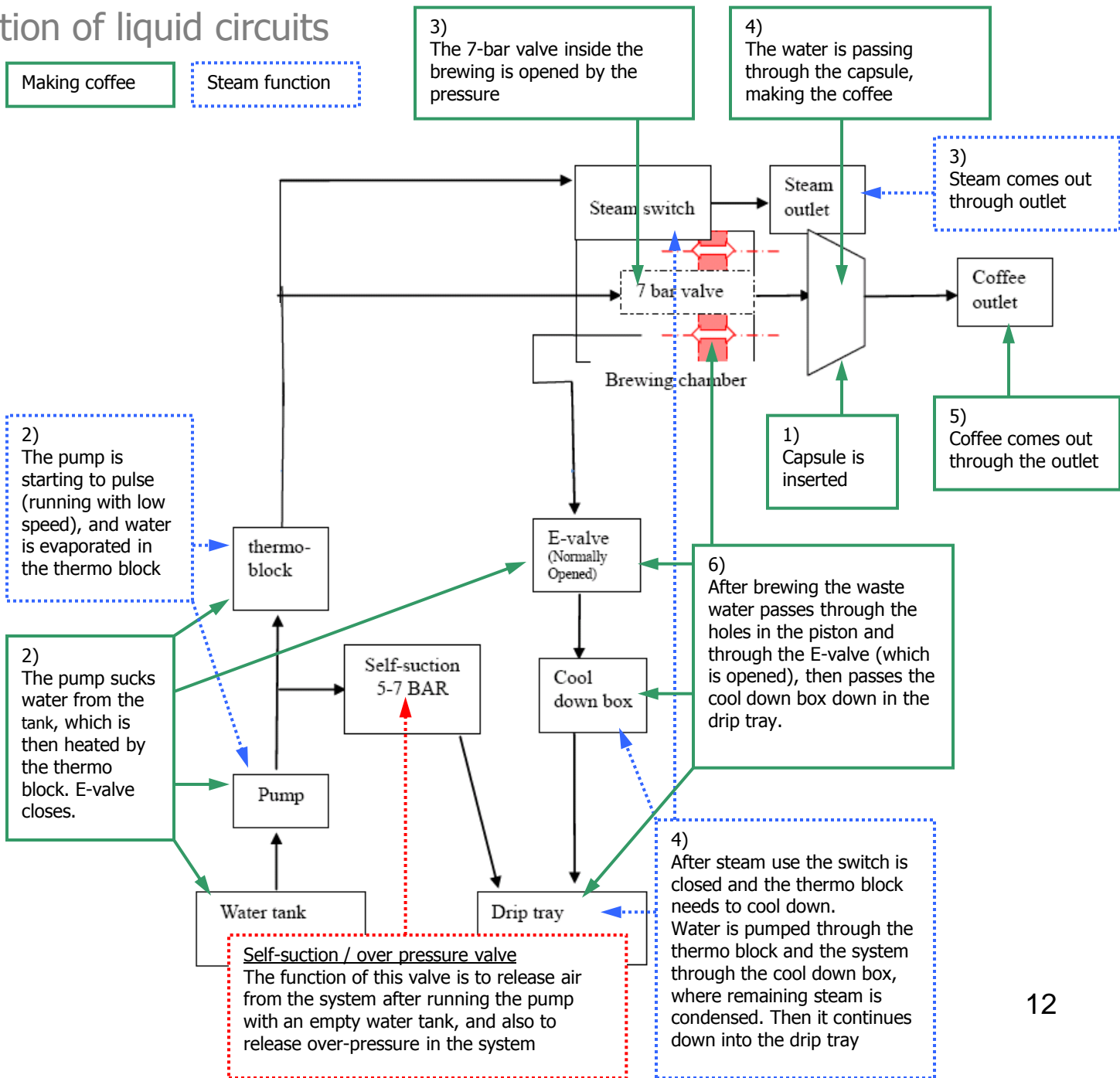
Pod container and drip tray

- ❖ The container for empty pods fits 12 used pods. It's recommended to empty the container after 10 brewing cycles, to prevent overflowing the container.
- ❖ The pod technology results in a larger amount of waste water, compared to for instance fully automatic coffee machines. The indicator in the drip tray advises the consumer when to empty the drip tray, which holds 70 ml of liquid.

Overview hydraulic circuits



Complete description of liquid circuits



Key components



Self-priming valve (S3 valve)

During the first usage, the machine evacuates the air out of the system on its own. The same procedure takes place to re-set the machine in case it has been run without water.



Crema-valve (7 bar valve)

The crema-, or 7 bar valve opens up at a defined pressure, to ascertain that a brewing cycle only begins when the necessary water pressure has been created.



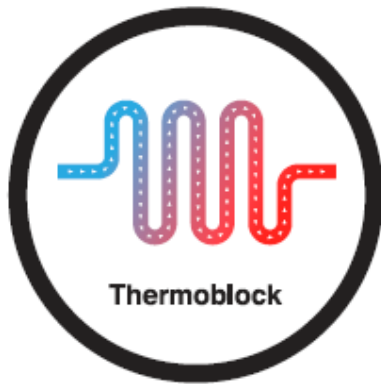
Steam switch

Directs the water-/steam flow towards the steam pipe and outlet.



E-valve

Releases the pressure in the brewing chamber at the end of the brewing cycle, and rinses the circuit – the waste water being evacuated into the drip tray.



Aluminum Thermoblock (heating element)

The water flows through a pipe during heating.

Advantages:

- A high water temperature can be reached immediately, and the right coffee temperature can be reached from the first cup.
- This is controlled electronically, for an even, optimal temperature ((E)LM5100 und (E)LM5200).
- No still-standing water inside the heating element, ascertaining that each cup is made with fresh water. Additionally, this technology reduces risk of calcification of the thermoblock.
- The risk of calcification is further reduced by the coating inside the thermoblock.

Cleaning

- ❖ After longer periods without usage, rinse the system by running a brewing cycle without pod.
- ❖ Drip dray & -container, container for empty capsules and watertank are not dish washer safe!
- ❖ Wipe the machine regularly with a damp cloth to preserve its premium appearance.
- ❖ Rinse out steam pipe directly after use, by running the steam function for yet a few moments. Wipe the steam pipe exterior with a damp cloth.
- ❖ The brewing chamber can be cleaned by running a brewing cycle without capsule.

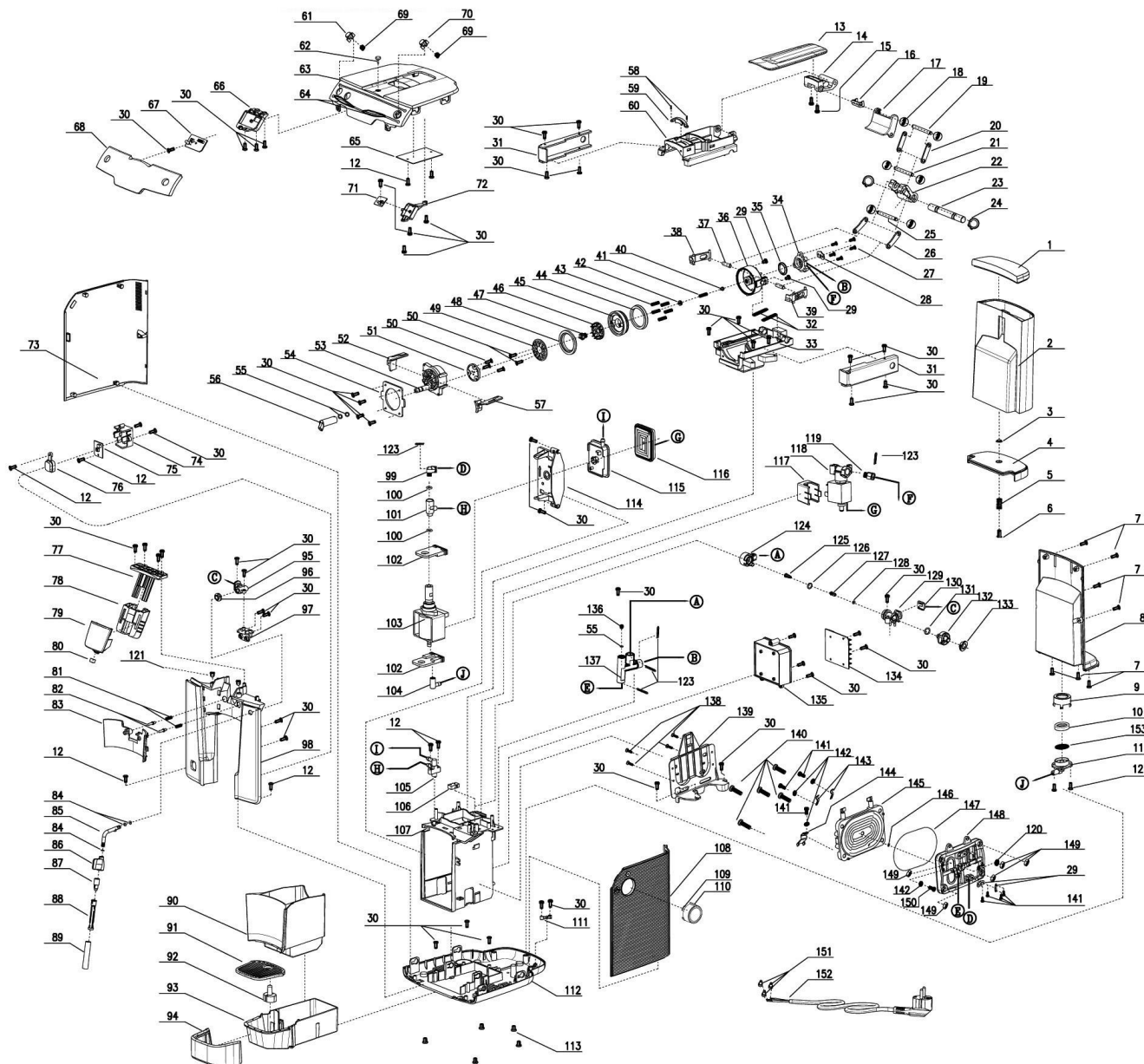


De-calcification


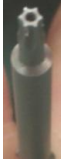
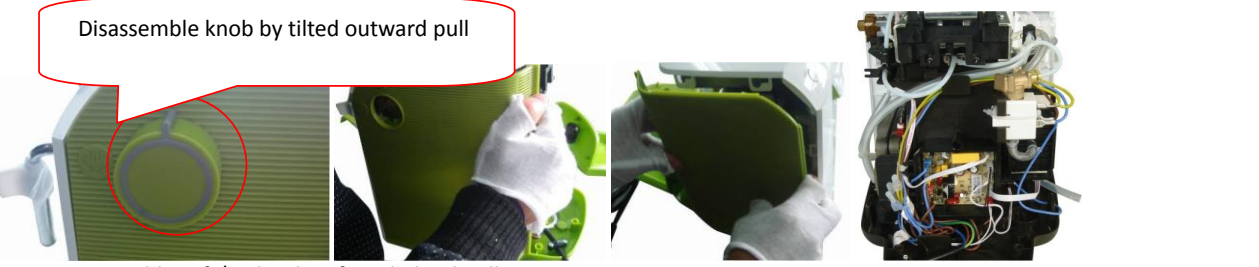


- ❖ The appliance must be decalcified at an interval fitting with the hardness of the water used. Using a source of water containing a high concentration of Calcium, means that the appliance must be decalcified more often.
- ❖ NOTE: The appliance has no flow meter, and no calcification alarm function.
- ❖ We recommend the decalcification provided by Electrolux, ECF4.
- ❖ Using vinegar acid to perform decalcification is not recommended.

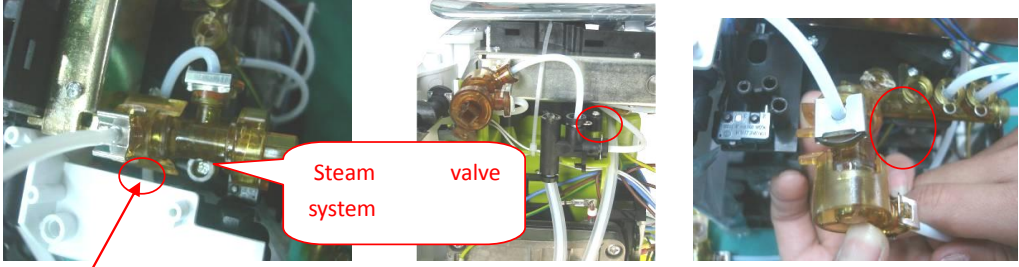

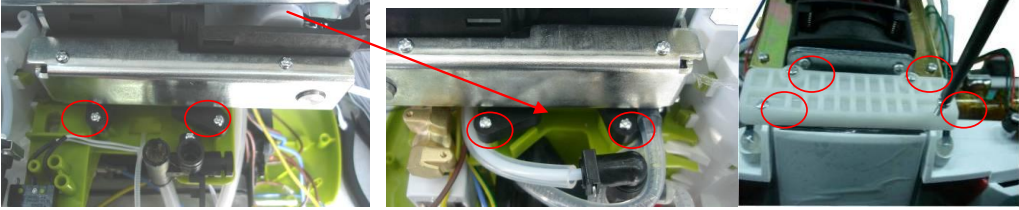

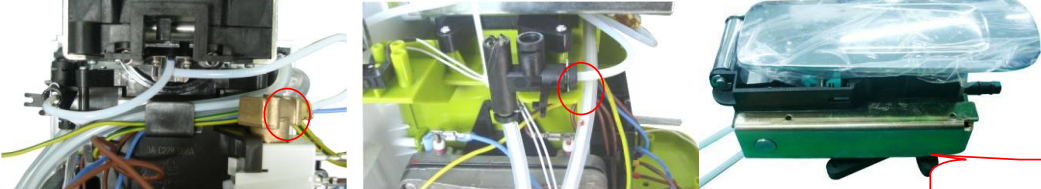

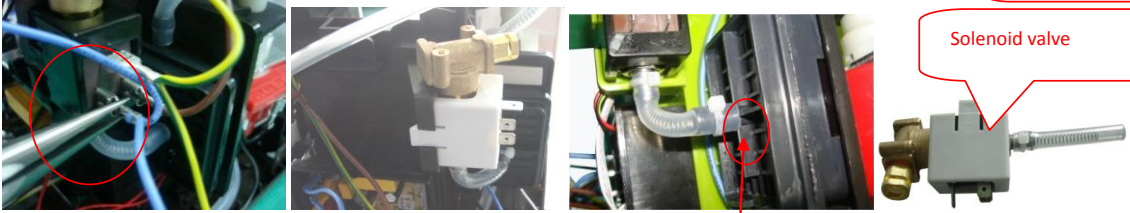



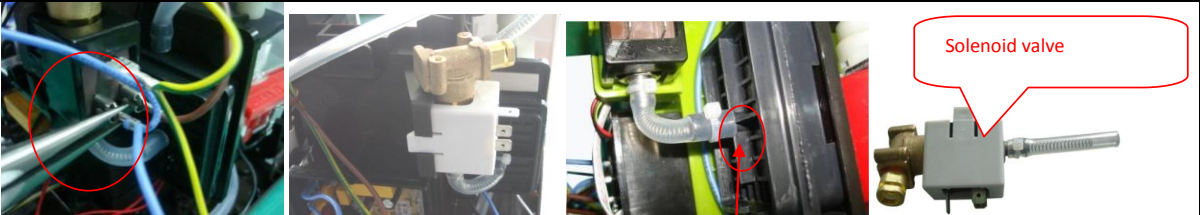



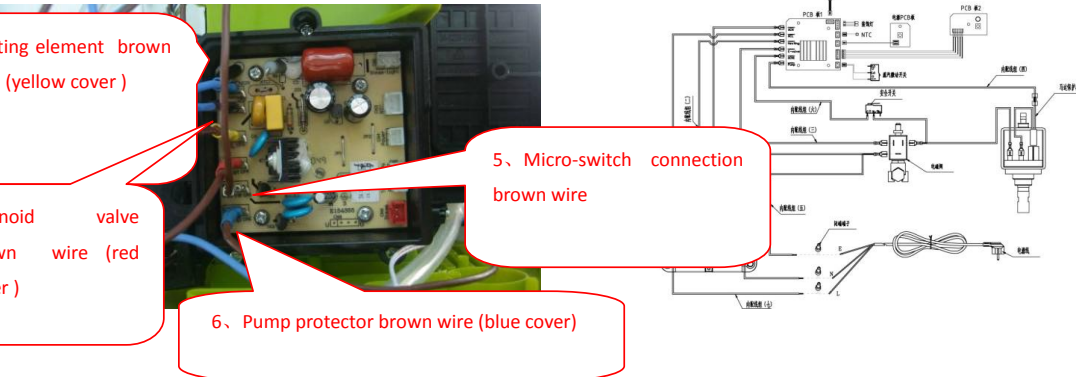

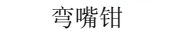


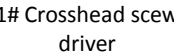
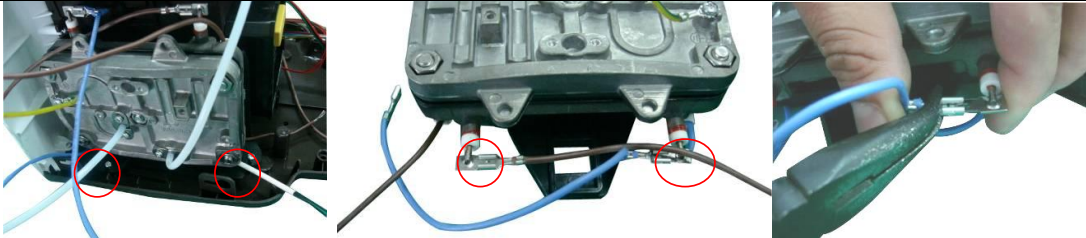


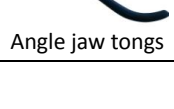
Exploded view

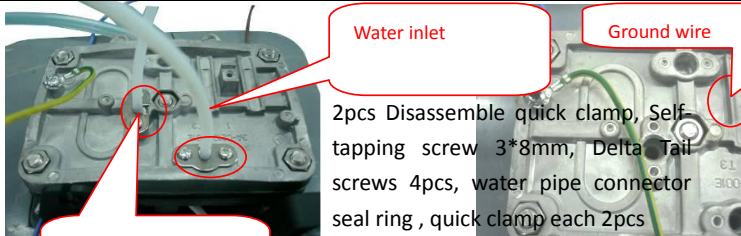

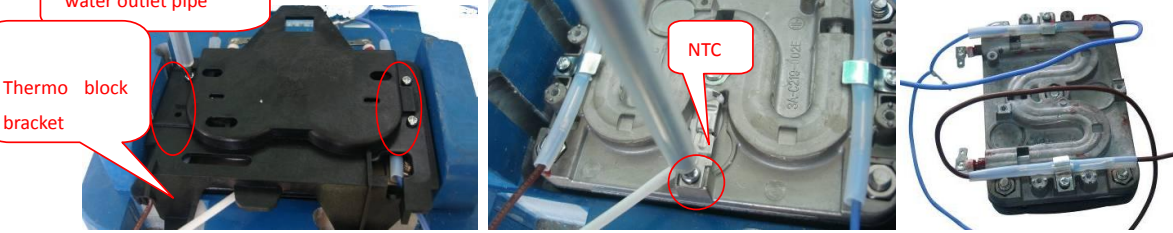

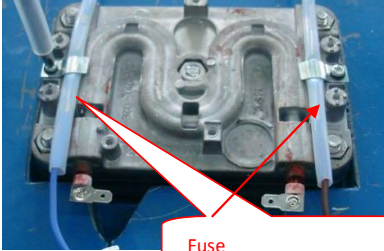



Disassembly instruction

	<p>Disassemble back cover, Base1 , Screws</p>	 <p>Disassemble Wabblers type self-tapping screw 3*10mm 7pcs</p>	 <p>Wabblers type Screw driver T10</p>
<p>2</p>	<p>Disassemble knob, Left/Right plate</p>	 <p>Disassemble Left/Right plate from behind pull</p>	
<p>3</p>	<p>Disassemble upper cover, small PCB board, steam PCB box</p>	 <p>Disassemble self-tapping screws 3*10mm thread cutting crosshead screws 6 pcs</p>	 <p>1# Crosshead scw driver</p>

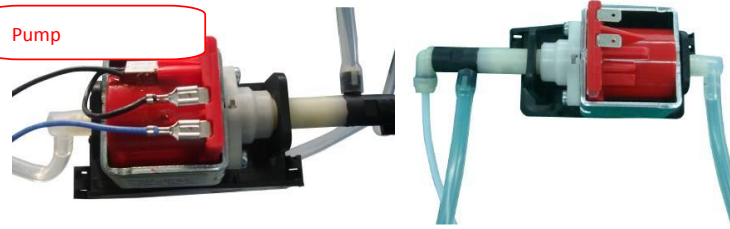
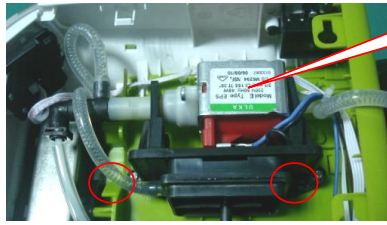
4	Disassemble steam valve system	 <p>Disassemble self-tapping screws 3*10mm thread cutting crosshead screws 1 pc</p>	 <p>1# Crosshead scew driver</p>
5	Disassemble brewing unit, water outlet bracket screws	 <p>Disassemble brewing unit ,water outlet by self-tapping screws 3*10mm thread cutting crosshead screws 8 pcs</p>	 <p>1# Crosshead scew driver</p>
6	Disassemble Teflon tube of brewing unit	 <p>Teflon tube of Thermo block for Water in and out, water pipe connector seal ring, quick clamp each 2pcs</p>	 <p>Angle jaw tongs</p>
7	Disassemble Solenoid terminal , Solenoid valve	 <p>Pay attention to do not cut connecter pipe broken during cut the bundle of cool down box connecter</p>	 <p>Angle jaw tongs Diagonal pliers</p>

7	Disassemble Solenoid terminal, Solenoid valve	 <p>Pay attention to do not cut connector pipe broken during cut the bundle of cool down box connector</p>	  
8	Disassemble PCB board terminal, PCB board		    
9	Disassemble thermo block set and base1 screws, terminals of thermo block set	 <p>Disassemble thermo block unit , self-tapping screws 3*10mm thread cutting crosshead screws 2 pcs</p>	  

10	Disassemble water input/outlet Teflon tube. ground wire screws	 <p>Water inlet</p> <p>Ground wire</p> <p>2pcs Disassemble quick clamp, Self-tapping screw 3*8mm, Delta Tail screws 4pcs, water pipe connector seal ring , quick clamp each 2pcs</p> <p>Disassemble ground wire, oblate head self-tapping screws , Spring washer each 1 pc</p>	 1# Crosshead scw driver
11	NTC - Disassemble thermo block bracket, NTC screw	 <p>water outlet pipe</p> <p>Thermo block bracket</p> <p>NTC</p> <p>Disassemble thermo block bracket self-tapping screw 3*10mm ,Delta tail round head screws 4pcs, NTC self-tapping screw 3*8mm, Delta tail round head screw, NTC clamp each 1pc</p>	 1# Crosshead scw driver
12	Disassemble fuse screws on thermo block	 <p>Fuse</p> <p>Disassemble fuse , Self -tapping screw 3*8mm ,Delta tail round head screw 4pcs, fuse clamp , Spring washer 2pcs</p>	 1# Crosshead scw driver

13

Disassemble pump bracket screws, Pump terminal, protector



Disassemble pump bracket . Self tapping screws 3*10mm thread cutting round head screw 2pcs

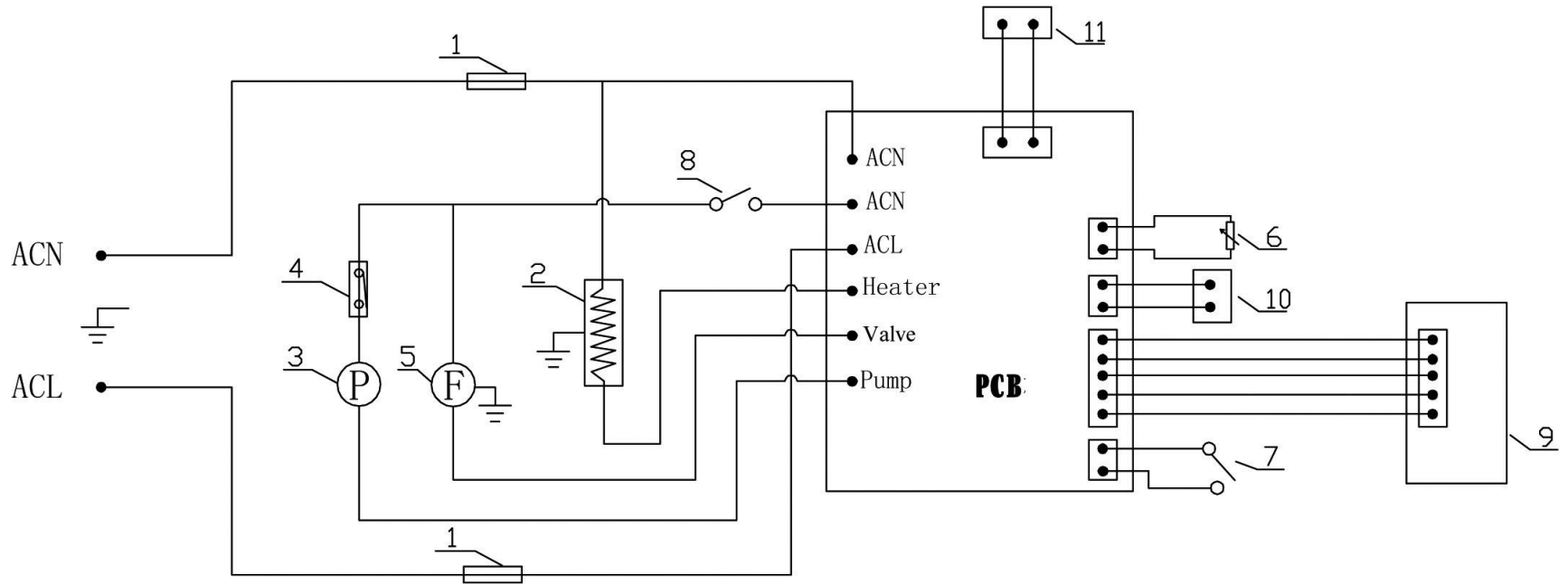
1 Crosshead screw driver



Angle jaw tongs



Electrical wiring diagram (Base variant, M1):



Useful performance test parameters

❖	Wattage @ 230V, during heat-up (only thermoblock)	1020-1200W
❖	Time between pressing on-button to steady light	< 70s
❖	Brewing temp first cup, machine in 23 (+/- 2C) for 3 h	> 72C
❖	Brewing temperature, small coffee	> 75C
❖	Steamed liquid temp tested w 150 ml water, @ 23C, steamed for 60s	> 45C
❖	Steamed liquid volume tested w 150 ml cold milk (5 +/-2 C)	double in 60s
❖	Hot water function water temp, tested by drawing 200 ml	79-85C
❖	Hot water function time, tested by drawing 200 ml	< 40s

Trouble shooter - 1

No function

Electrical failure, see electrical problems
No water flow, see Leakage & No water
Check that brewing chamber and / or E-valve is not blocked by coffee powder

No heating function

Check thermoblock function - ie measure resistor.
Check electrical connections to thermoblock
Check thermofuse

Excess noise / vibrations in machine

Check that the product is placed evenly on all four support feet.
Check thermoblock suspension/fixation.
Check that water tank is filled - empty water tank causes vibrations.
Check pump fixation.
Check tube fixations to rule out vibrations against other components or interior walls.
Check that E-valve is not blocked by coffee powder.

Leakage

Check whether thermoblock is intact
Check thermoblock sealing - in right place, intact, ageing?
Check thermoblock screw torque
Check tube connections to / from all main components
Check for leakage of self-priming (S3) valve
Check water tank - valve & ultrasonic welding at bottom of tank.
Check sealing between brewing chamber and coffee outlet
Check remaining sealings (Silicon ring, steam-valve, locking clip)
Check for brewing chamber or piston deformation
Check function of drip tray indicator
Check steam outlet for blockage - blockage can cause leakage through coffee outlet.

Trouble shooter - 2

No water	<ul style="list-style-type: none">Check whether pump is intactCheck pump connectionsCheck PCB connectionsCheck the water tank valve.Automatic filling can be blocked if used without water. "Reset" water flow by running the "hot water" function, described in IFU.
Too little coffee/water	<ul style="list-style-type: none">Coffee amount varies with type of coffee. See p 6 for description of pod types.Check flow meter functionality (on model M2 only)Check tube connectionsCheck venting tube to make sure clear and not bentCheck function of non-return (7-bar) valveCheck pump sealingCheck functionality of pins that pierce the pods during brewingCheck coffee outlet for coffee powderClean the system from any residue by running the machine without pod.Check for leakage of self-priming (S3) valve
Handle is jammed / cannot close / cannot open	<ul style="list-style-type: none">Check for pod stuck in brewing chamberCheck steam outlet for blockage - blockage can cause vacuum affecting handle movabilityCheck E-valve for coffee residue
General poor steam performance or poor frothing	<ul style="list-style-type: none">Check PCB functionality
The milk does not froth - but is heated	<ul style="list-style-type: none">Check steam outlet for blockage - clear upper hole of outlet with needleImprove function by using milk with low fat content, at low temperature.
Pump is running, but no steam comes out	<ul style="list-style-type: none">Remove and clean steam spoutCheck steam outlet for blockage - clear upper hole of outlet with needle

Trouble shooter -3

Electrical malfunctions	Poor connection or malfunction of fuse Check all connection points Check wiring versus wiring diagram & check physical routing of wires Check function of main switch Check for electrical malfunction due to leakage Check PCB function
No indication lights	Check LED-lamps See electrical problems
Overheating	Check fuse position & function Check PCB function Check temperature sensor fixation
Low coffee temperature	Check fuse function Descale the product to restore thermoblock functionality Espresso coffee is by nature not as hot as drip coffee. Preheating the cup with hot water will boost the coffee temperature.
The coffee flow is too slow (> 30s for 30 ml, start to finish)	Pump out of tolerance or defect. Check max pressure, should be > 14 bar. Descale thermoblock. Check pinplate (pins that pierce pods) for clogging Check spout under coffee outlet for clogging
Excessive handle temperature and steam under handle	Check 7bar valve for leakage