



KRUPS

Table of contents

1	General data	3
2	Technical data	3
2.1	Reference value:	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	13
4.4	Switch ejection disassembly.....	16
5	ASS Mode	20
5.1	ASS mode 1 :	20
5.2	Counter location :	20
5.3	ASS Data :	21
5.4	Ass Data description (Before Week 20/2016):	22
5.5	Ass Data description (After Week 20/2016):.....	23
6	ASS Defect description	24

1 General data

Roma Technical Index K				
	EA8108	EA8105	EA8107	EA810B
Roma HAPPY Index K				
	EA8110	EA8118	EA811K	

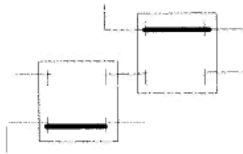
2 Technical data

2.1 Reference value:

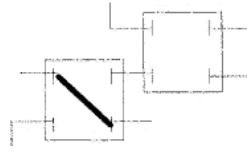
- Espresso temperature (50ml – strong coffee) 1st coffee : 68°C mini
- Temperature increase by steam with 125ml of water after 45s : 42°C
- Cake thickness : 12-14mm

3.2 Hydraulic diagram:

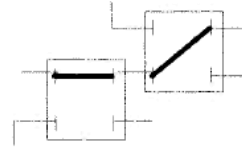
Position (0)
Jack draining
Steam draining



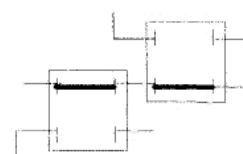
Position (1)
Steam + hot water



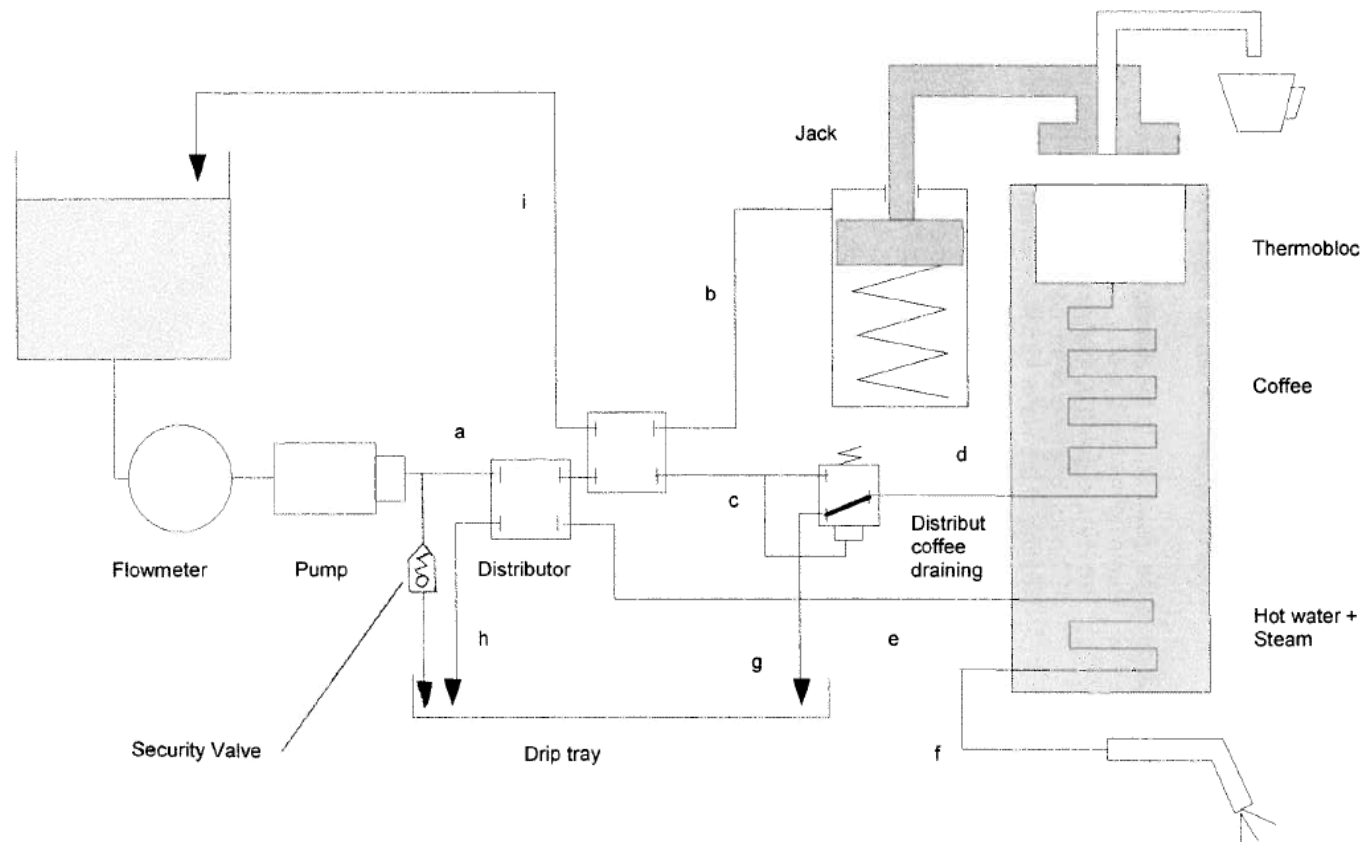
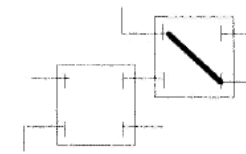
Position (2)
Jack supply



Position (3)
Coffee



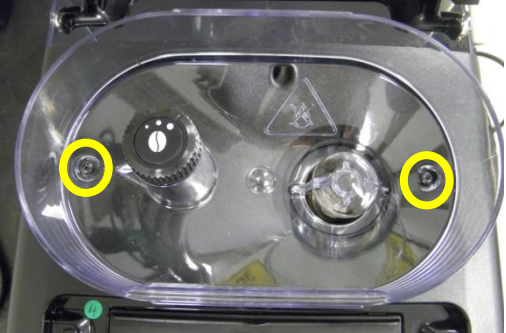
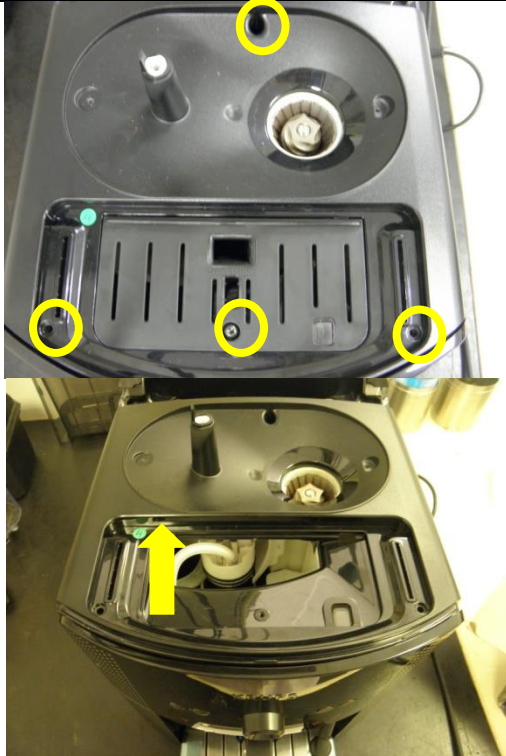
Position (4)
Coffee draining



4 Dismantling

4.1 General dismantling

Tools: Torx screwdriver (T15 & T10)

Unscrew the screws from the coffee bean container	 A top-down view of the transparent coffee bean container. Two screws, one on the left and one on the right, are circled in yellow to indicate they should be removed.
Unscrew the 3 screws from the cover of top and the screw of the cleaning tablet pipe Remove the cover by pulling upward with your hand in place of cleaning tablet pipe	 Two images illustrating the removal of the top cover. The top image shows the top cover with three screws circled in yellow. The bottom image shows the cover being pulled up, with a yellow arrow pointing upwards from the cleaning tablet pipe area to indicate the direction of removal.

Following the version :

ROMA :

Unscrews the 4 screws of the front



ROMA HAPPY:

To remove the two side bands:
use a screwdriver type tool with
max. Stem length 200 mm and
max. Diameter 8.5 mm.

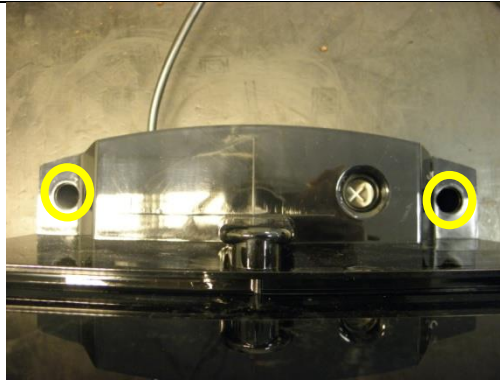


Unclip the 2 clips of each band
by pressing the tabs at the top
and bottom

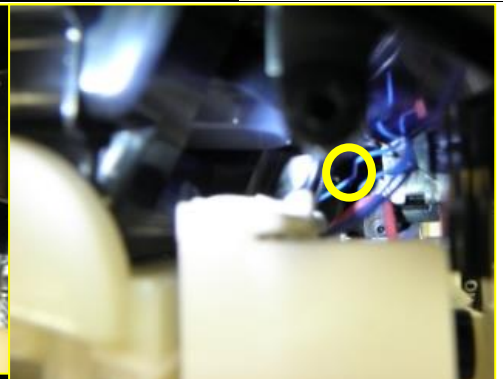
Remove the 2 screws below the
product



Unscrew the 2 screws of from the rear. Draw a sharp blow to dislodge this parts



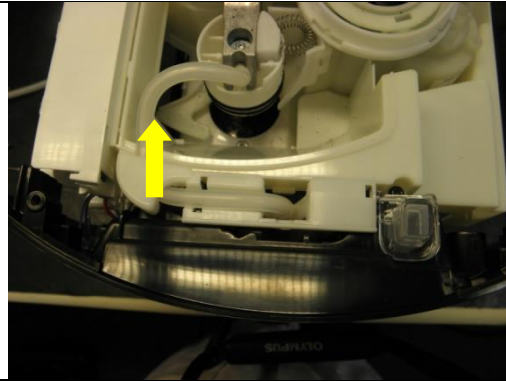
Unclip the electronic interface (2 clips on each side)



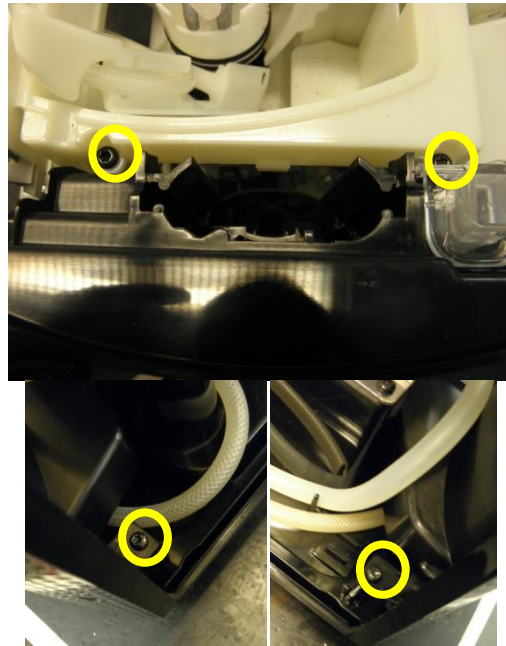
Disconnect the electronic interface



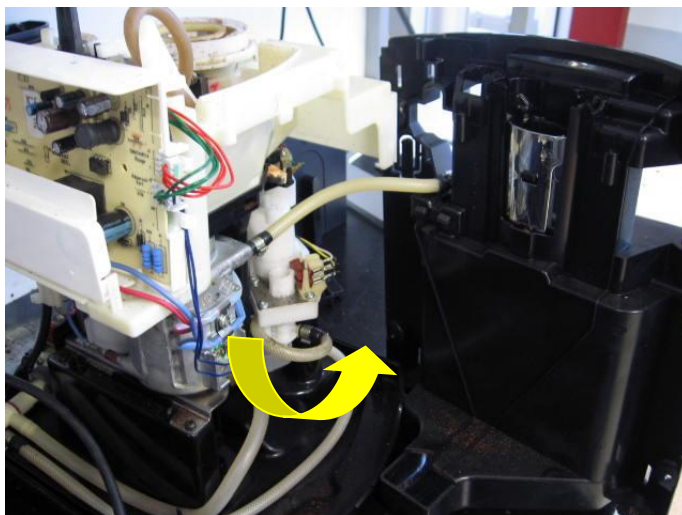
Take away the coffee pipe



Unscrew the 2 screws in the bottom and the 2 screws in the top

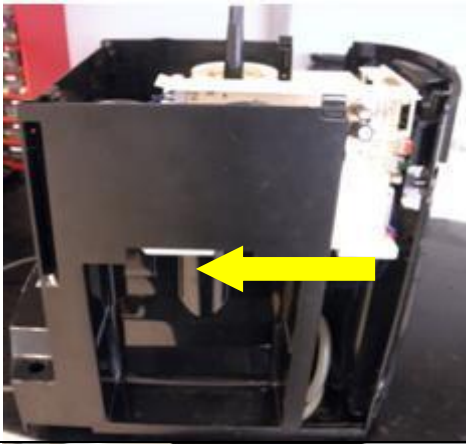
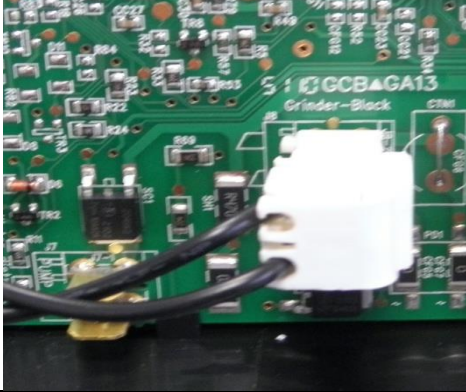


Open the panel to the right



4.2 Grinder

Tools: torx screwdriver (T15)

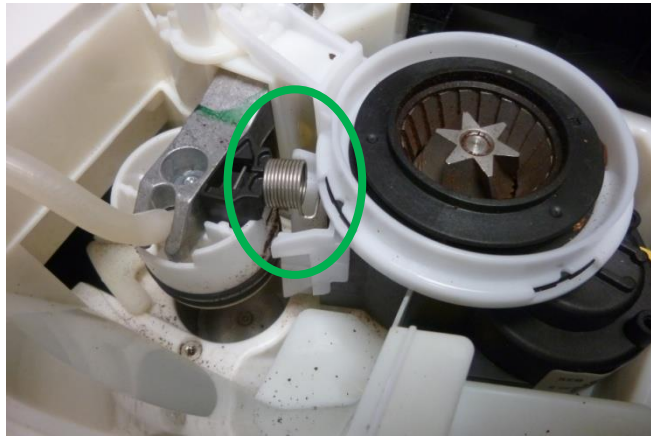
Remove the protection	
Remove the crown who is on the grinder as the picture. A screwdriver can help	
Unscrew the 2 screw of the grinder	
Disconnect the plug of grinder (it's blacks wires)	

Change the grinder

BE CAREFUL:

- 1 - Remove the "old" grinder
 - 2 - Remove the spring bracket (with clip) in order to allow correct position of the new grinder.
 - 3 - Place the grinder
- Take care to the metallic part at the end of the rail.
- 4 - Place the spring + bracket

A Calibration should be performed afetr each grinder replacement



Before putting back the crown, check the following points :

A – Grinding adjustment bracket should be placed on "Coarser"

B – White mark on the grinder should be place aligned with the black rib

A



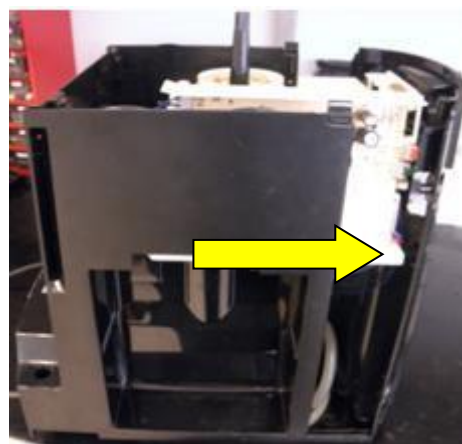
B



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

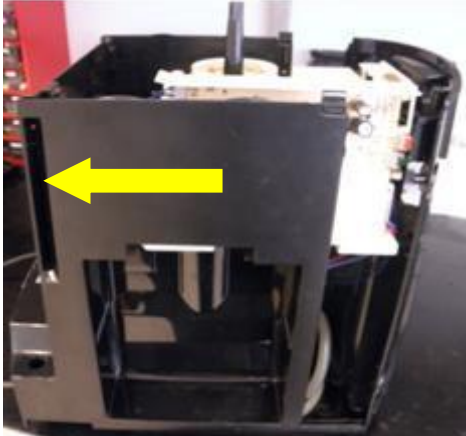
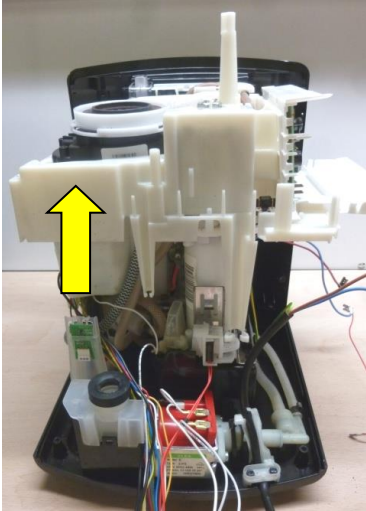


Put back all protections

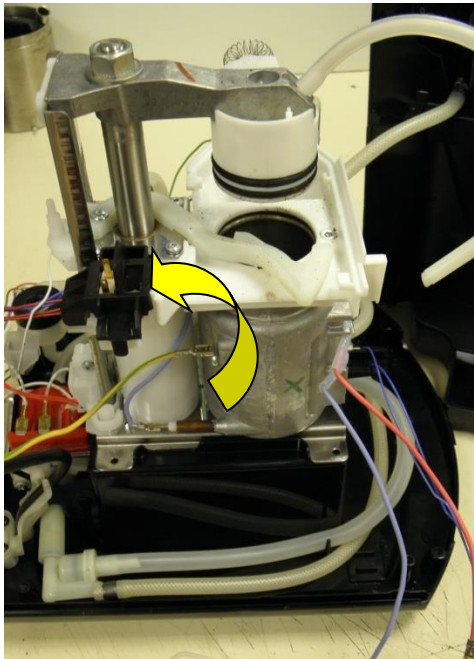
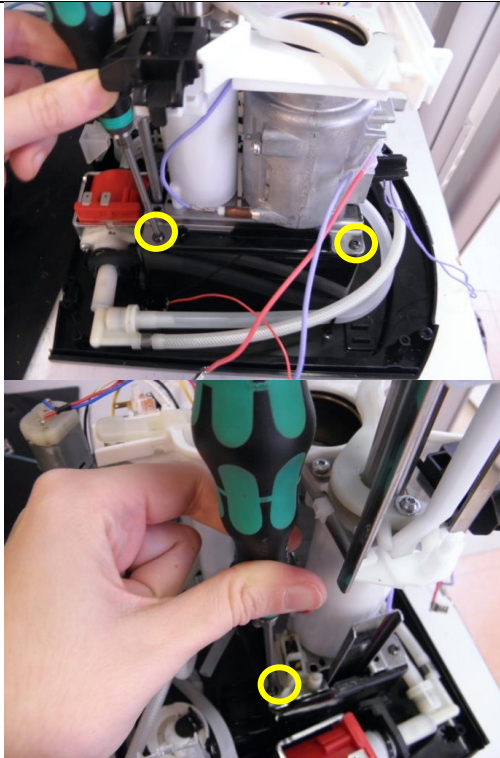


4.3 Subassembly switch ejection

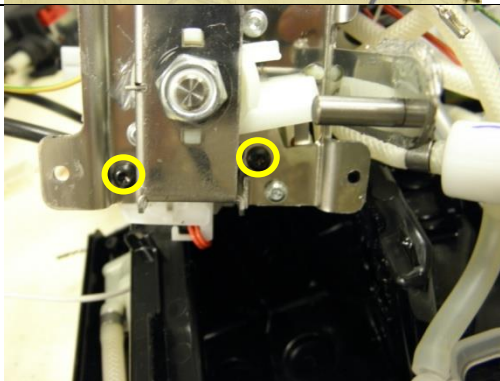
Tools: Torx screwdriver (T15)

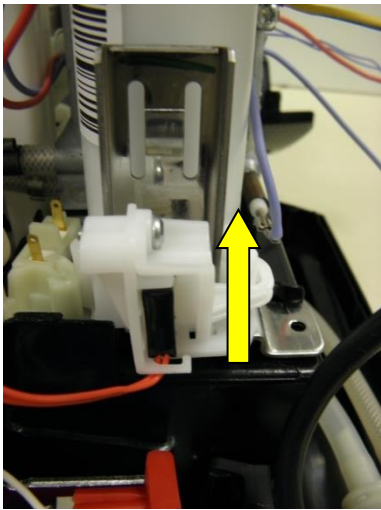
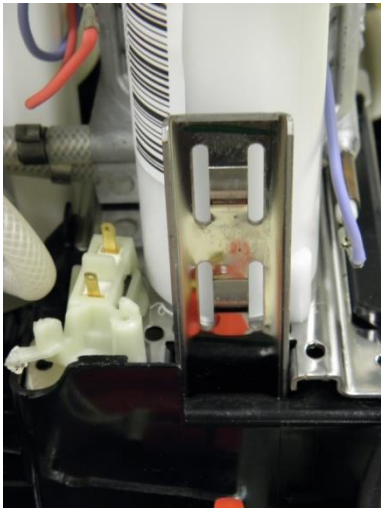
Remove the protection	
Disconnected all wires of the power board	
Removed the grinder wiring and remove the subset grinder	

Unscrew the 3 screws of thermobloc and tip up in back



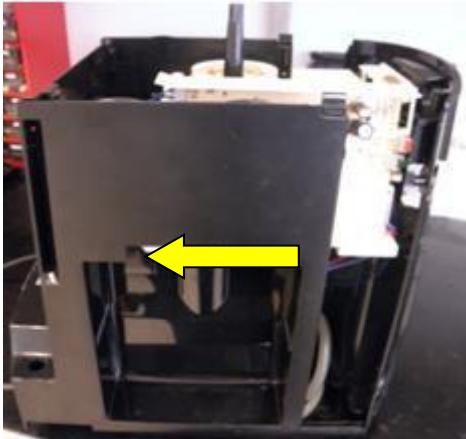
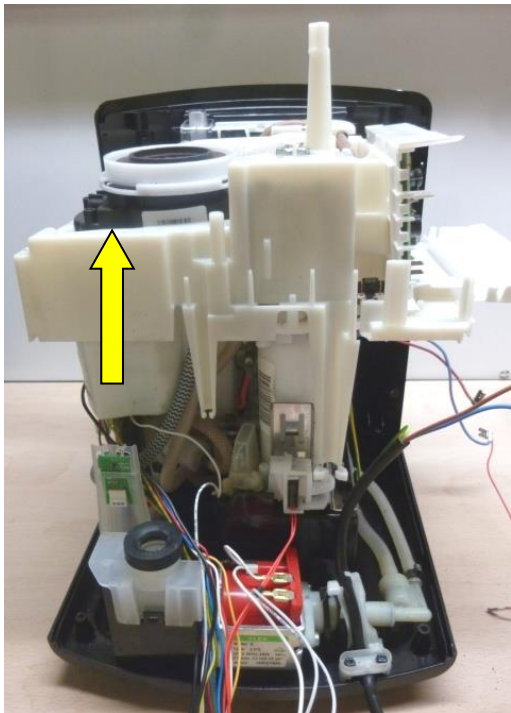
Unscrew the 2 screws of switch



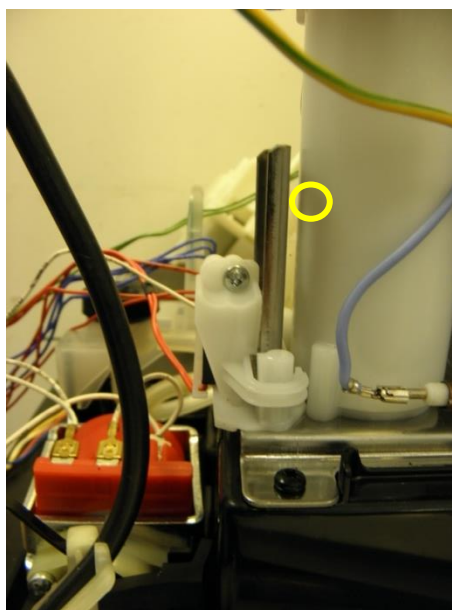
Slide up the switch	 
Change the switch and make the same actions to reassemble all the parts	
Perform a calibration	

4.4 Switch ejection disassembly

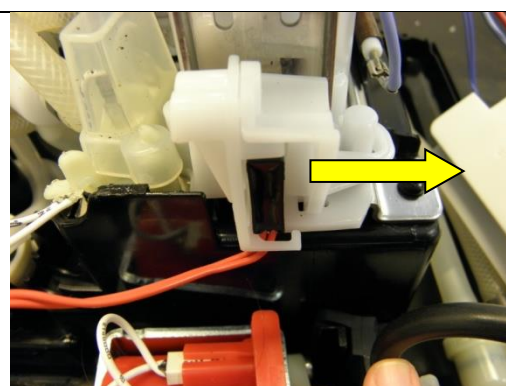
Tools: Torx screwdriver (T15 & T10)

Remove the protection	 A photograph showing the internal components of a device. A black plastic protective plate is visible, partially covering the internal wiring and components. A yellow arrow points to the plate, indicating it should be removed.
Disconnected all wires of the power board	 A close-up photograph of the power board. The board is green and populated with various electronic components, including capacitors and integrated circuits. All wires connected to the board have been disconnected and are hanging loosely.
Removed the grinder wiring and remove the subset grinder	 A photograph showing the internal components of the device after the power board and grinder wiring have been removed. A yellow arrow points to a white plastic component, which is the subset grinder, indicating it should be removed.

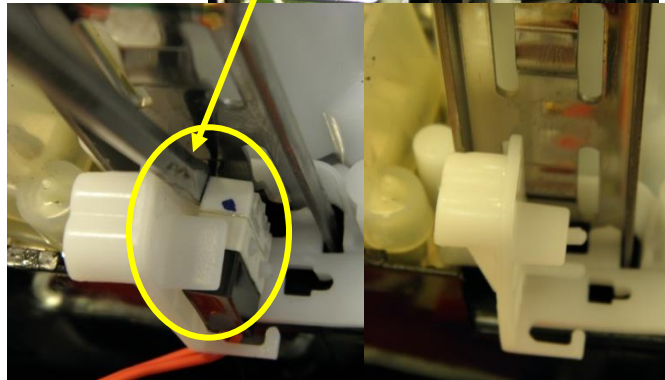
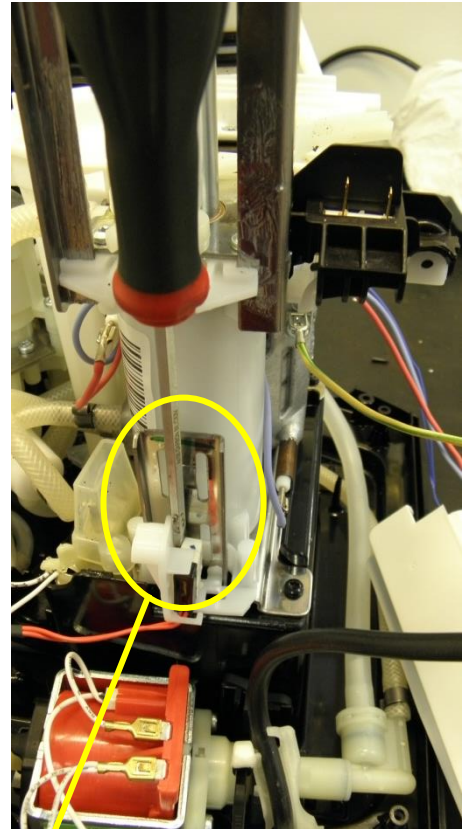
Unscrew the screw



Tip over on the right the
right side of swich bracket

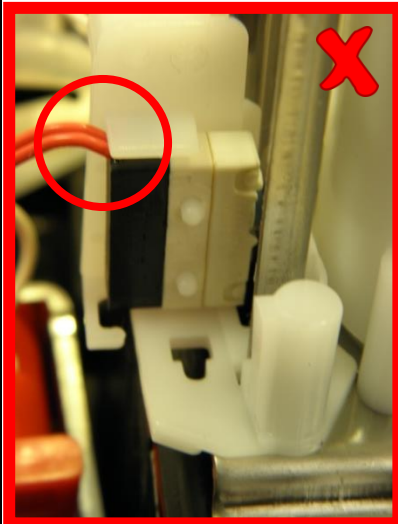
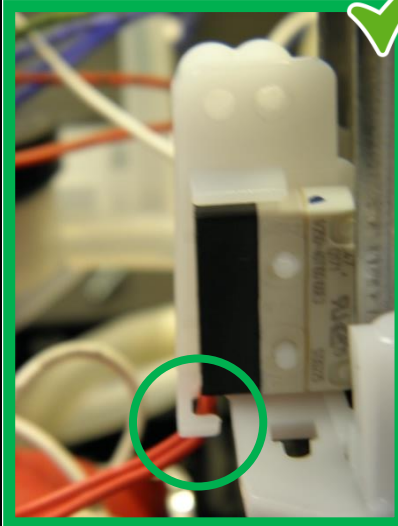


Removed the switch (help
you of a screwdriver)



Make the same actions to
reassemble all the parts

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



5 ASS Mode

5.1 ASS mode 1 :

Press on the same time on Service button + Strong coffee button + plug the coffee machine.

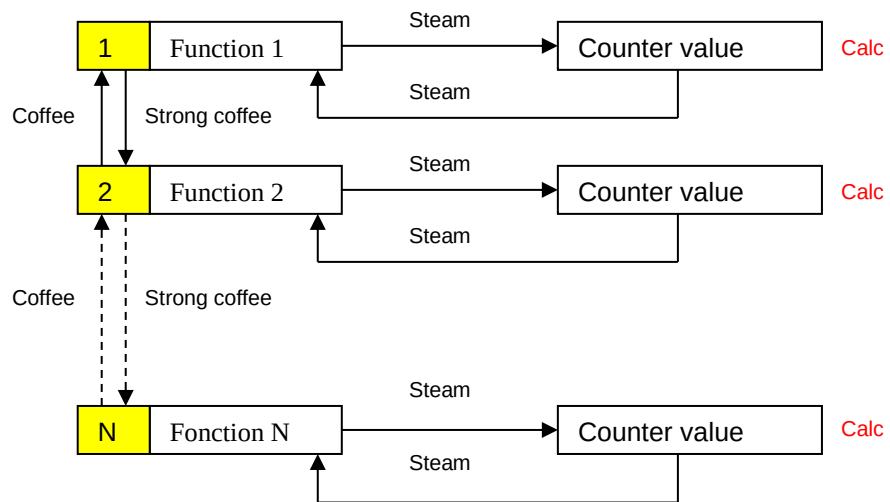


5.2 Counter location :

The counter is located on the top of the appliance, you could see it by removing the upper grid.



5.3 ASS Data :



5.4 Ass Data description (Before Week 20/2016):

Page	Description
1	Nbr of coffee
2	Nbr of steam
3	Nbr of cleaning
4	Nbr of descaling
5	Overruns alarm Cleaning & Descaling: Accumulated number of cycles (coffee or steam) made after the indicator light cleaning or descaling
6	Writing the last fault (0,1,2,3) Index: Following the index displayed, see corresponding fault line 7, 8, 9 or 10. See the penultimate default in the previous index (index 1 if posted 2, 3 if index 0)
7	Defect index 0
8	Defect index 1
9	Defect index 2
10	Defect index 3
11	Total volume of coffee made
12	Nbr of switched
13	Running time: LED ON / OFF switch on
14	Nbr of rinse
15	Time for Auto Shut Off (1,2,3,4,5 hours)
16	Water hardness (frequency scaling), (0,1,2,3,4 level)
17	Coffee temperature (level 1,2,3)
18	Nbr of Cakes in the tank
19	Nbr of cycles of coffee made since the last cleaning,
20	Nbr of cycles of coffee made since the last descaling,
21	For information
22	
23	
...	
52	
53	
54	

5.5 Ass Data description (After Week 20/2016):

	After W20/16
Page	Description
1	Version of power board
2	Last defect
2	Last defect -1
2	Last defect -2
2	Last defect -3
3	Nbr of distributor defect
4	Nbr of Priming defect
5	Nbr of flowmeter defect
6	Nbr of jack leakage defect
7	Nbr of going down jack blocked defect
8	Nbr of coffee circuit defect
9	Nbr of NTC defect
10	Nbr of thermobloc heating defect
11	Nbr of ejection defect (4x defect 13)
12	Nbr of ejection defect
13	Nbr of defect during calibration process - wrong calibration
14	Nbr of defect during calibration process - wrong cake measurement
15	Nbr of defect during calibration process - wrong coffee bean presence measure
16	Nbr air defect (not confirmed) in the jack
17	Nbr of air defect (confirmed) in the jack
18	Nbr of coffee cycles
19	Nbr of strong coffee
20	
21	Nbr of light coffee
22	Nbr of steam cycles
23	Nbr of cakes in the container
24	Nbr of cycle cleaning
25	Nbr of cycles since last cleaning
26	Nbr of cycle descaling
27	Nbr of cycles since last descaling
28	Nbr of rinsing cycles
29	Nbr of cleaning cycles alarm exceed
30	Nbr of descaling cycles alarm exceed
31	Time of auto shut off
32	Water hardness level
33	Temperature coffee level
34	For information
35	
36	
...	
75	
76	
77	

6 ASS Defect description

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	Clarif 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	Clarif 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 heigh 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 heigh 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	Default air jack: Default flow meter reading speed in the jack descent, the flow meter speed decreased and this for 8 seconds.	1	Remove the CLARIS cartridge and make a rince function
		2	Change flow meter
63-3F	Default air jack confirmed (after 2 default 64)	1	See defect 64