

E80S

PREVENTIVE MAINTENANCE



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E80S RECOMMENDED SPARE PARTS LIST

AMOUNT	DESCRIPTION	ARTICLE NUMBER
1	Motor drive unit 100 V 50/60 Hz	703095
1	Motor drive unit 110 - 127 V 60 Hz	703094
1	Motor drive unit 220 - 240 V 50/60 Hz	703093
1	80 mm special steel burr	701619
1	Interlock switch	700712
1	Fan with cable length "short" for backpanel	703099
1	Back panel 100 V, complete	702804
1	Back panel 110 - 127 V, complete	703177
1	Back panel 220 - 240 V, complete	701766
1	Circuit breaker 110 V	702383
1	Circuit breaker 110 - 127 V	308383
1	Circuit breaker 220 - 240 V	309551
1	Portafilter mounting, complete	700713
1	CPU and Display	703181
1	Hard keys for display	703182
1	Relais 100 - 127 V	702581
8	Grinder feet	700727
1	0.25 kg bean hopper	700995
1	1.20 kg bean hopper	700610
1	2.00 kg bean hopper, standard	703071

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AMOUNT	DESCRIPTION	ARTICLE NUMBER
1	Capacitor 80 µF for 10	702579
1	Capacitor 16 µF for 22	702577
10	Silicone flapper standard	703092
1	Trip tray	703224
1	Universal portafilter holder	700708
1	Power switch	702979
1	Start button	703113
1	Seal ring	703270
1	Fan with cable length "long", bottom plate	703186
1	Removable stainless steel spout	700707
1	Spout adjustment guidance	703204
1	Grinder cover	703101
1	Grinder cleaner GRINDZ	101853
1	Special grease NSF/H1 60 g tube	105168
1	Tools for 80 mm burr replacement	703290

E80S BASIC STOCK PROPOSAL CLEANING PROCESS

1. CLEANING:

Always unplug the coffee grinder before cleaning.

- Apply dry cleaning only. If necessary use suitable mild „dish“ washer detergent
- No alkaline cleaning agent must be used for cleaning (affects-flavour)
- Do not spray coffee grinder with water and/or steam (risk of short circuit)
- Clean your grinder periodically, at least once a week.
- Please use GRINDZ™

Cleaning of housing:

- Use paper towel along with mild dish washer detergent to clean the housing, cover lid and inside the hopper

Cleaning of spout tube:

- Use a vacuum cleaner to exhaust the discharge tube. The use of brushes can lead to the damage of the built-in flappers resulting in an inaccurate grinding result.

Periodic checking of the grinder, burrs and grinding quality must only be performed by competent service personnel and/or trained staff.

2. ROUTINE CHECK:

Indications:

- Reduction of the output of the grinder
- Temperature increase of the ground coffee
- Inconsistent grind
- Increased amount of dust
- Grinder clogs more often

3. MAINTENANCE:

Short-term maintenance every 2 weeks

- Outside cleaning including the hopper
- Use GRINDZ™

Long-term maintenance once a year

- Thorough cleaning of the grinder including the opening of the grinder housing and removing of all coffee residues
- Change of burrs
- Checking calibration and re-calibrate, if necessary



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