



EF 473

EF 474

Essenza FS



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The purpose of this Service Manual is to provide the service personnel with all necessary information with regards to correct handling, maintenance and repair of the coffee machines EF 473 and EF 474.

This manual should be used by the technicians as a valuable aid to guarantee the permanent readiness for use of the machine. In order to take full advantage of all the functions, it is absolutely necessary to follow the instructions in this manual.

Please keep this manual together with the corresponding service documentation. This way you are assured to have the necessary information.



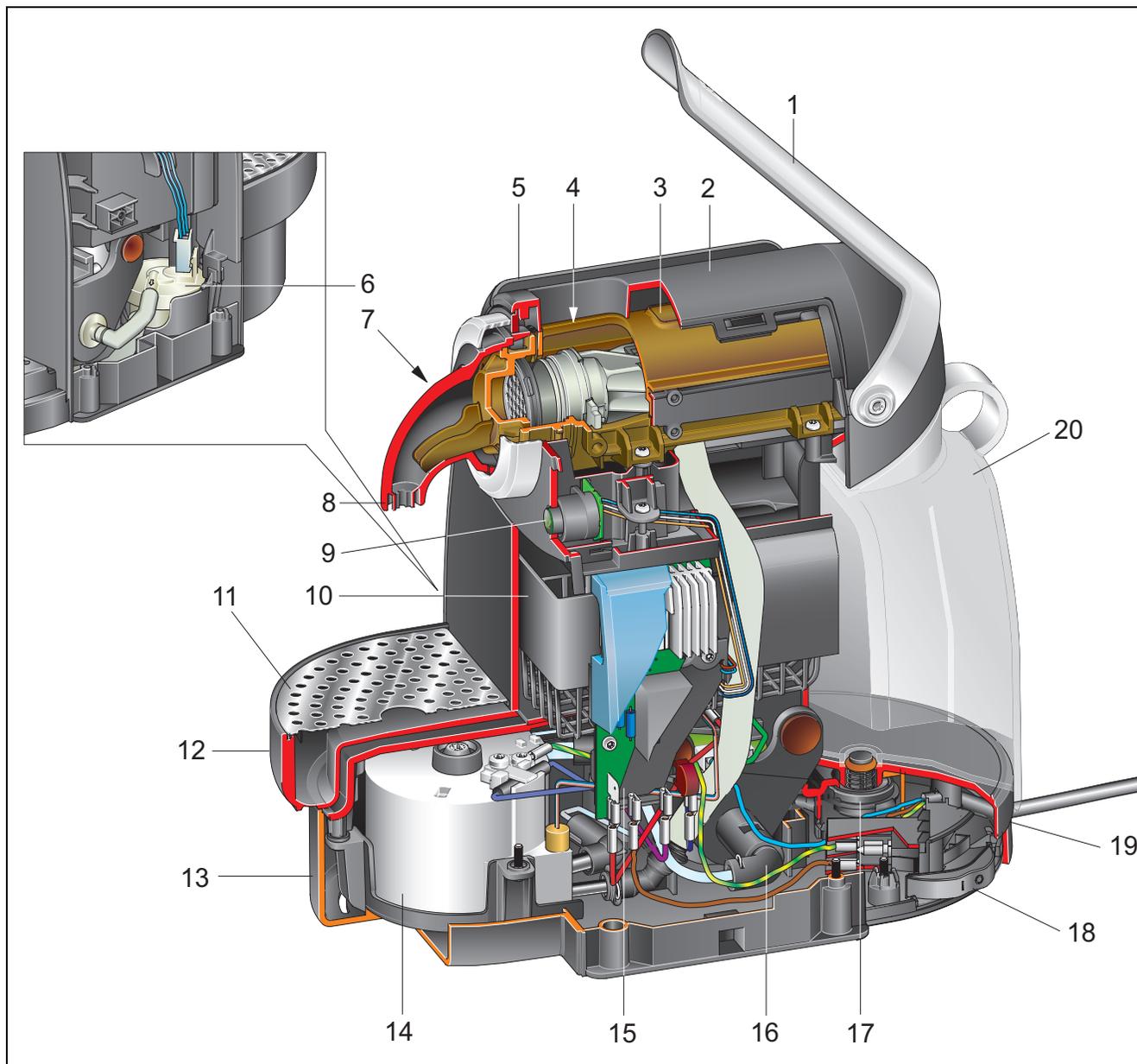
For fast access to information directly from the PC or MAC monitor, this manual is also available on CD-ROM. The required utility (Adobe Acrobat), also on this CD-ROM, runs on PC and MAC computers.



Main Components

Overview

- 1) Closing handle
- 2) Cover
- 3) Compact brewing unit (CBU)
- 4) Capsule inlet
- 5) Side panel
- 6) Flow meter
- 7) Button "small cup", back lighted
- 8) Coffee outlet
- 9) Button "large cup", back lighted
- 10) Container for used capsules
- 11) Drip grid
- 12) Drip tray
- 13) Lower chassis
- 14) Thermoblock TB 2003
- 15) Electronic control board
- 16) Pump CP4-SP C2
- 17) Water tank connector
- 18) On/Off switch
- 19) Upper chassis
- 20) Water tank



Main Components



Overview of rating plates

The rating plate

- can be found at the underside of the coffee machine,
- may be of varying design, depending on the brand,
- carries the following information:

- Machine type
- Voltage and power rating
- Approval seal(s)
- Data matrix
- Serial number
- Bar code (Krupps)

Serial number codification

Example: 0527 8074 7305 9100 015

05278 production date: 278th day of year 2005
07 machine partner codification
473 machine type
05 voltage / mains plug version
9 color version
1 production site
0001 incremental number per production day
5 checksum number

NESPRESSO Type C100
220-240V~ 1260W 50Hz
MADE IN SWITZERLAND
0527 8074 7305 9100 015

MAGIMIX M100 AUTO
ref 11244
220-240V 1260W 50Hz
Made in Switzerland
Fabriqué en Suisse
0527 8064 7405 2100 017

Typ: KOENIG Capri Automatic 03165
220-240V~ 1260W 50Hz
MADE IN SWITZERLAND
KOENIG APPARATE AG ZÜRICH 05105
0527 8044 7405 2100 015

Turmix TX150
TURMIX AG, 8645 Jona, Switzerland
220-240V~ 1260W 50Hz
MADE IN SWITZERLAND 05105
0527 8084 7305 9100 016

DeLonghi MADE IN EUROPE
Type EN 95.M
220-240V~ 50/60Hz 1260W
P = 19 bar
0527 8014 7405 2100 012
Ser.Nr. 54013 S300075

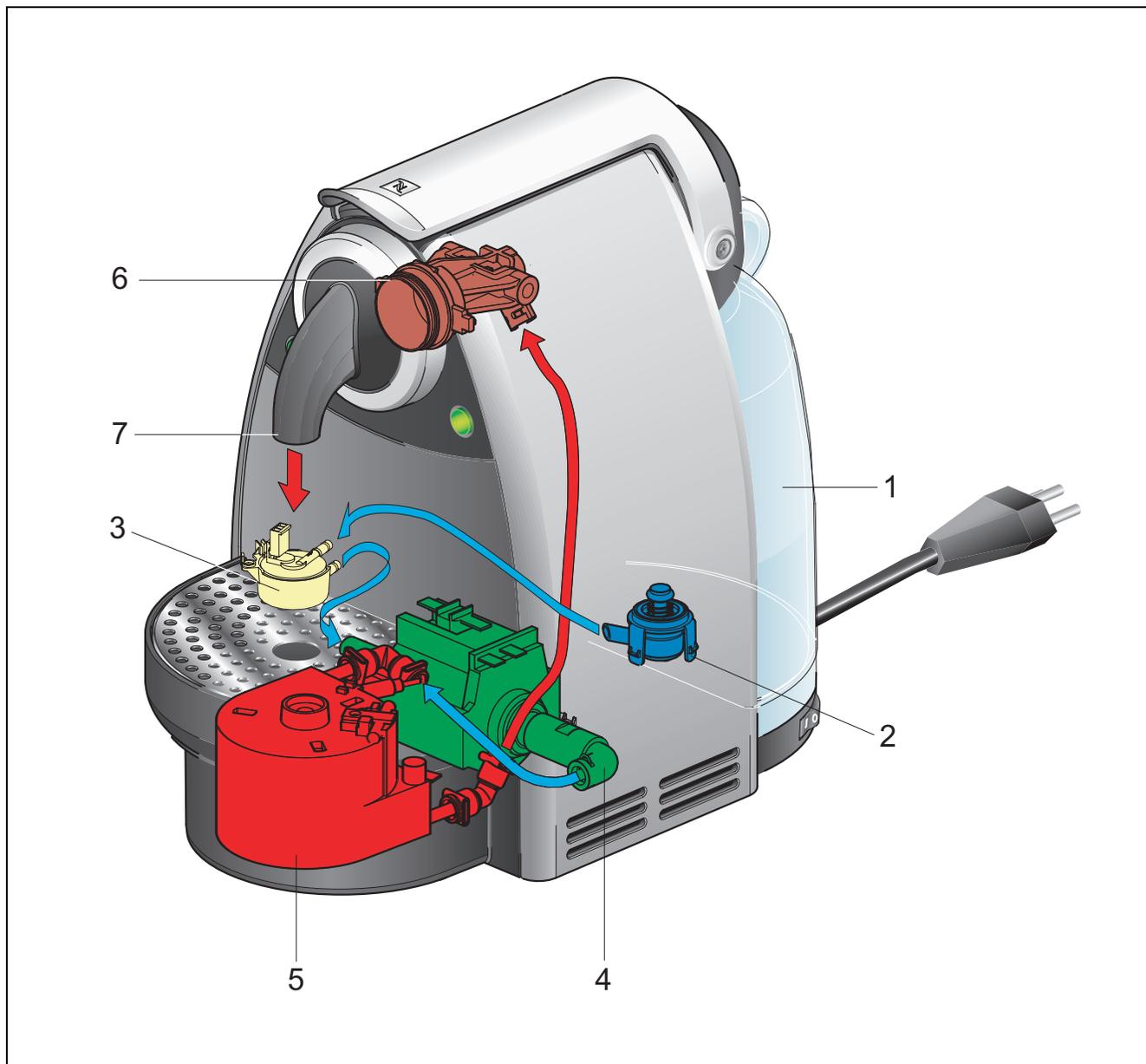
KRUPS TYPE XN 2105
220-240V~ 1260W 50Hz
MADE IN SWITZERLAND
XN210540/1M0-4005
0527 8054 7305 4100 017



Main Components

Water circuit

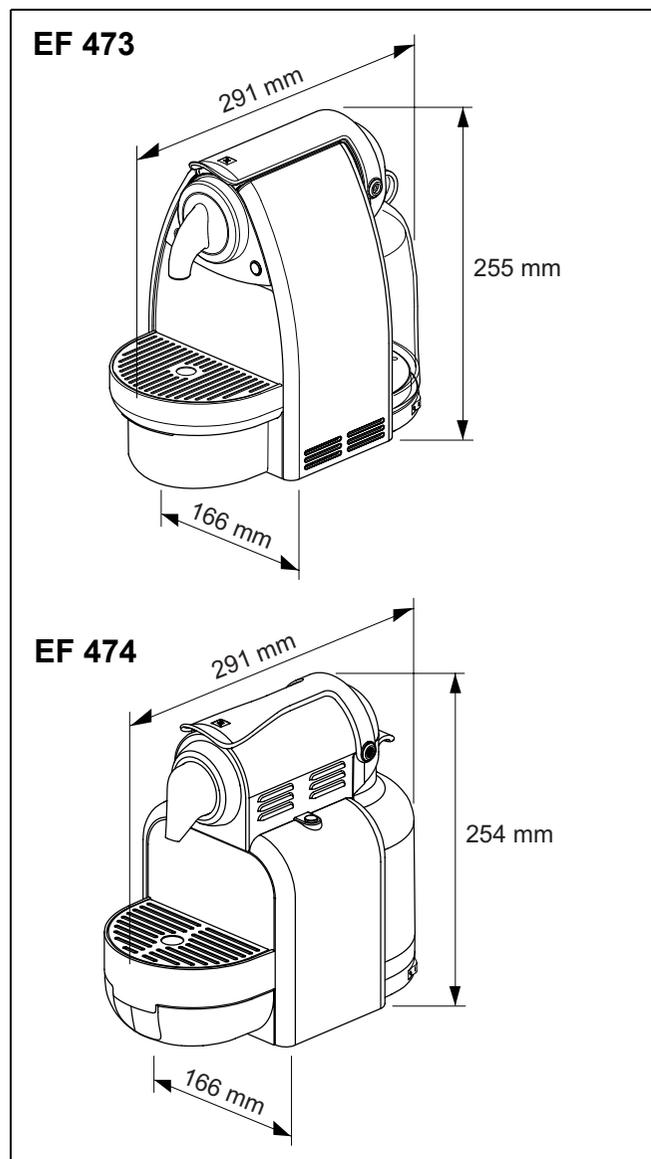
- 1) Water tank
- 2) Water tank valve and connector
- 3) Flow meter
- 4) Pump
- 5) Thermoblock
- 6) Compact brewing unit (CBU)
- 7) Coffee outlet



Main Components



Technical data



Mains

EUR	230V / 50 Hz
USA /CAN	120 V / 60 Hz
JAP	100 V / 50-60 Hz

Approvals SEV, CENELEC, CE-conform, UL, CUL, MITI

Cable length ~1,5 m

Pump data

Pump pressure	
- max. permissible	17,5 bar ±1,5 bar
- during coffee preparation	9 -13 bar
(depending on brand of coffee)	

Flow performance 120-240 ml/min. at 12 bar

Capacities

Water tank	0.9 l
Drip tray	approx. 100 ml
Capsule container	10 - 14 pcs.

Power consumption

(at all voltages and frequencies)	
Thermoblock	1'200 W
Pump	60 W

Ratings

Preheating	8.0 Wh
1 small cup (40 ml*)	4.5 Wh
1 large cup (110 ml*)	9.5 Wh
Stand-by mode (in 1 h)	11 Wh

* factory setting

Various data

Pre-heating time approx.	50 s
Safety temperature (thermal cut-off)	167° C
Coffee temperature at outlet	86° C ± 3° C
Weight of machine	approx. 3 kg (without water)

Operation

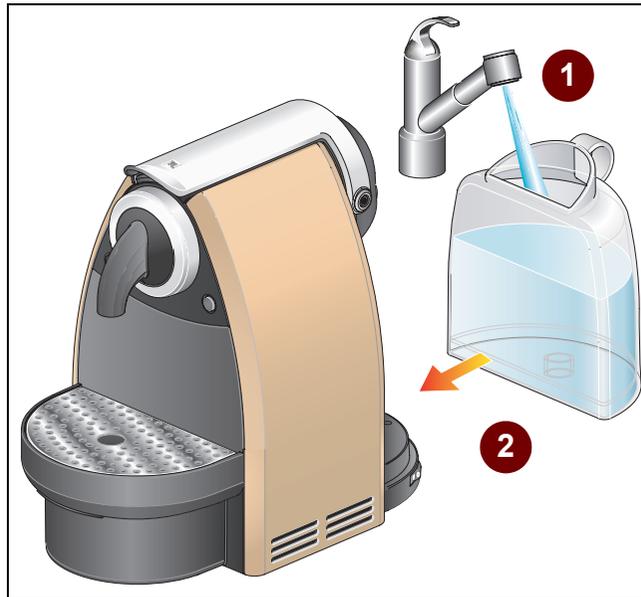


Preparation

1. Fill tank with water.
2. Insert water tank in coffee machine.
3. Switch on machine with On/Off switch.
4. Position receptacle with a capacity of min. 100 ml under coffee outlet.

 **Do not insert a capsule yet.**

5. Wait until machine is ready (both buttons are lighted).
6. Press button "small cup" or "large cup" to rinse coffee outlet.
7. Press the same button again in case the receptacle is filled.

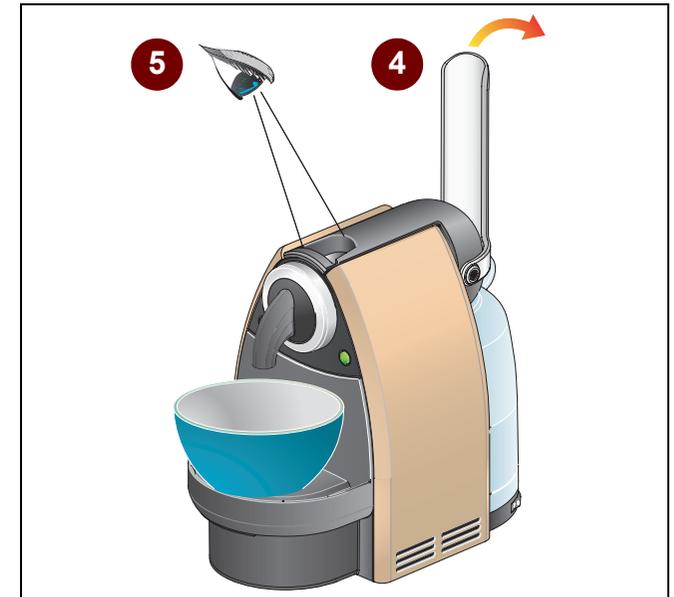


Fill water system

If the coffee machine cannot pump water although there is water in the tank, the water circuit may be empty.

Procedure to fill water system:

1. Perform steps 1 to 5 for preparation (see page 8).
2. Open closing handle in vertical position.
3. Press button "large cup".
4. Press and hold closing handle to rear end position.
5. Observe capsule inlet for appearing water.
6. Press down closing handle immediately when first droplets are visible.
7. Press button "large cup" again to stop water flow.



Making coffee

1. Open closing handle.
2. Insert capsule.
3. Press down closing handle completely.
4. Position cup under coffee outlet.
5. Press button "small cup" or "large cup".
Coffee flow starts and stops automatically.
6. In case the cup is going to flow over, press the same button again.
7. Briefly open closing handle after coffee preparation and eject capsule into capsule container.

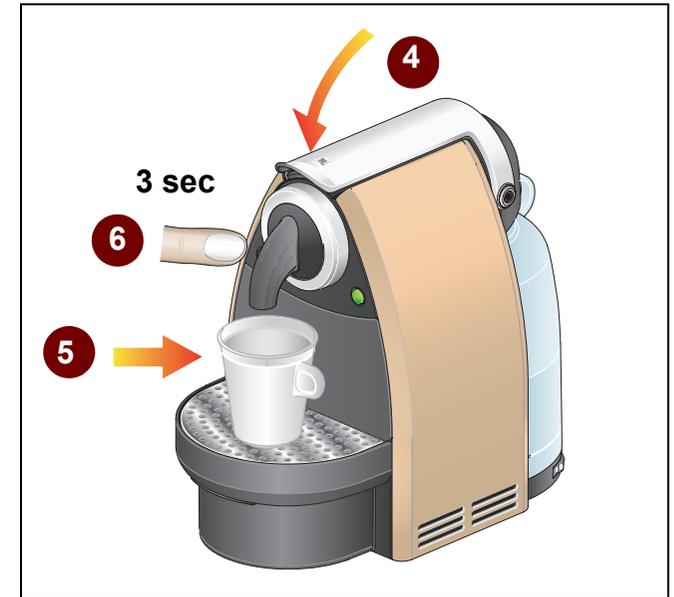


Programming

The filling amount for coffee is preset and can be changed with the following procedure.

☞ Factory settings:
Button "small cup"40ml
Button "large cup" 110ml

1. Switch on machine.
2. Open closing handle.
3. Insert capsule.
4. Press down closing handle completely.
5. Position a cup under coffee outlet.
6. Press and hold button "small cup" for at least 3 seconds to start the programming mode.
7. Release button after desired filling amount is in cup.
8. Briefly open closing handle after coffee preparation and eject capsule into capsule container.
9. Repeat programming procedure with button "large cup".



Reset to factory settings

1. Switch off machine.
2. Press and hold button "large cup".
3. Switch on machine.
4. Release button.



Empty water system

After operation, residual water remains in the water circuit.

This residual water can be removed

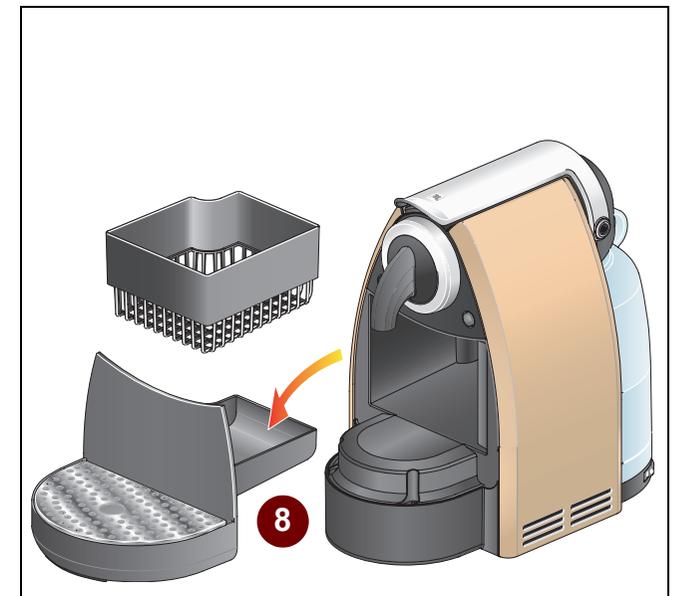
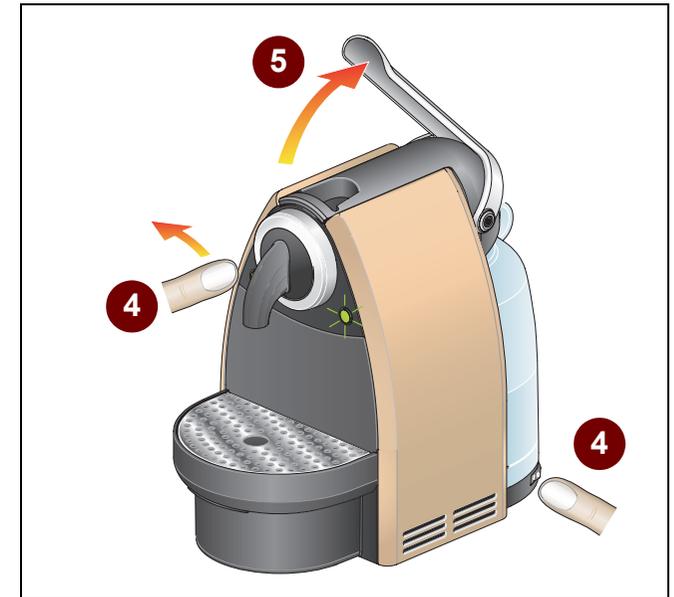
- before a longer period of non-use,
- for frost protection,
- before repair and following shipping.

1. Switch off machine.
2. Empty or remove water tank.
3. Press and hold button "small cup".
4. Then switch on machine and release button.

The pump begins to empty the water system and stops automatically after approximately 5 seconds.

5. Simultaneously, open closing handle fully and press it backwards.
The thermoblock heats up and vaporizes water residues.
6. Switch off machine when buttons start to blink alternately (stand-by).
7. Close closing handle.
8. Empty drip tray.

 **After this procedure the machine is blocked for approx. 10 minutes (till thermoblock temperature < 100° C).**



Coffee machine status

After switching on, an automatic self-test is performed to check if

- the NTC is connected,
- the NTC is short circuited,
- the thermoblock reaches the standby temperature within 2 minutes.

Operating modes and detected failures are indicated by backlighted coffee buttons as listed in the following table.

Operating status of coffee buttons

 Led off

 Led on

 Led blinking slow

 Led blinking fast

 Led blinking three times fast

Operating modes	Coffee buttons		LED signals
	left	right	
Off			off
Heat up (coffee) / self-test			blinking slow
Ready			on
Heat up (descaling)			blinking fast
Small coffee / rinsing / programming			Button "small cup" is blinking slow Button "large cup" is on
Large coffee / rinsing / programming			Button "small cup" is on Button "large cup" is blinking slow
Descaling ready			blinking fast
Pump on/off (while descaling)			blinking fast
Emptying water system			blinking fast
Failure			blinking three times fast
Stand-by	 	 	blinking slow, left/right alternately
Resetting			blinking slow



Checking the machine on receipt

The receipt check enables you to rapidly locate faults on the machine and to initiate appropriate repair action.

Follow the check procedure.
Repair any faults found and check if the machine is operating perfectly.

Check procedure	Symptoms	Action / repair work	Further action / repair work
1 Check appliance for visible damage	1.1 Parts of housing broken or damaged	YES - Replace parts if necessary NO - Go to point 1.2	
	1.2 Mains cable damaged	YES - Replace mains cable NO - Plug machine to the mains and go to point 2.1	
2 Check mechanical elements	2.1 Closing handle works correctly	YES - Go to point 2.2	
		NO - It is hard or impossible to close the closing handle	YES - Screw on new closing handle screws at defined torque (see page 22) or replace CBU NO - Replace the CBU
	2.2 Is the capsule correctly ejected?	YES - Go to point 2.3 NO - Replace CBU	
	2.3 Is the capsule cage seal damaged? (feel with a finger if the seal is damaged)	YES - Replace CBU NO - Go to point 3	
3 Fill water tank	3.1 Water tank is leaking	YES - Replace water tank NO - Go to point 4	
4 Turn-on On/Off switch to perform automatic self test	4.1 Machine is not working (no function)	YES - a) Check if mains cable is functional	YES - Go to point b) NO - Replace it
		YES - b) Check if On/Off switch is functional	YES - Go to point c) NO - Replace it
		YES - c) Check if pump is working (press coffee button)	YES - Go to point f) NO - Go to point d)
		YES - d) Check if coffee buttons are functional	YES - Go to point e) NO - Replace defective button(s)
		YES - e) Check if pump's fine wire fuse (128°C) is defective	YES - Replace it NO - Replace pump
		YES - f) Check if thermoblock's fine wire fuse (167°C) is defective	YES - Replace it together with electronic control board and if necessary with the thermoblock NO - Go to point g)



Check procedure	Symptoms	Action / repair work	Further action / repair work
4 Press On/Off button to perform automatic self test - continued	4.1 Machine is not working (no function) - continued	YES - g) Check if electrical wires are functional	YES - Replace electronic mainboard NO - Replace defective(s) wire(s)
		NO - Go to point 4.2	
	4.2 Backlighted coffee button blinks at irregular intervals	YES - Check if thermoblock heating element is functional	YES - Replace NTC NO - Replace thermoblock
		NO - Self test ok. Go to point 5	
5 Check coffee temperature while preparing a coffee (see page 30)	5.1 No coffee outlet	YES - a) Water circuit is empty	YES - Fill water circuit (see page 9) NO - Go to point b)
		YES - b) Flow meter is clogged	YES - Clean or replace it NO - Go to point c)
		YES - c) Pyramid plate is clogged	YES - Replace CBU NO - Go to point d)
		YES - d) Machine is blocked by scale	YES - Descale machine (see page 25)
		NO - Go to point 5.2	
	5.2 Temperature is too low (less than 83°C)	YES - Descale the machine (see page 25) NO - Go to point 5.3	
5.3 Temperature is too high (more than 89°C)	YES - Change NTC NO - Go to point 6		
6 Check for leaks and check flow rate (see pages 27, 28 and 29)	6.1 Leakage at extraction system	YES - Replace CBU NO - Go to point 6.2	
	6.2 Leakage at tubes connection	YES - Replace defective tube and seal NO - Go to point 6.3	
	6.3 Flow rate out of range	YES - Machine is scaled	YES - Descale machine (see page 25) NO - Replace pump
		NO - No trouble found during the check procedure.	Contact Nespresso Technical Correspondant for further details in order to take decision.
7 Descaling process (if needed)	7.1 Machine scaled	YES - Descale machine (see page 25) NO - Go to point 8	
8 Final cleaning (see page 31)			
End of check procedure			

General disassembly

Tool:

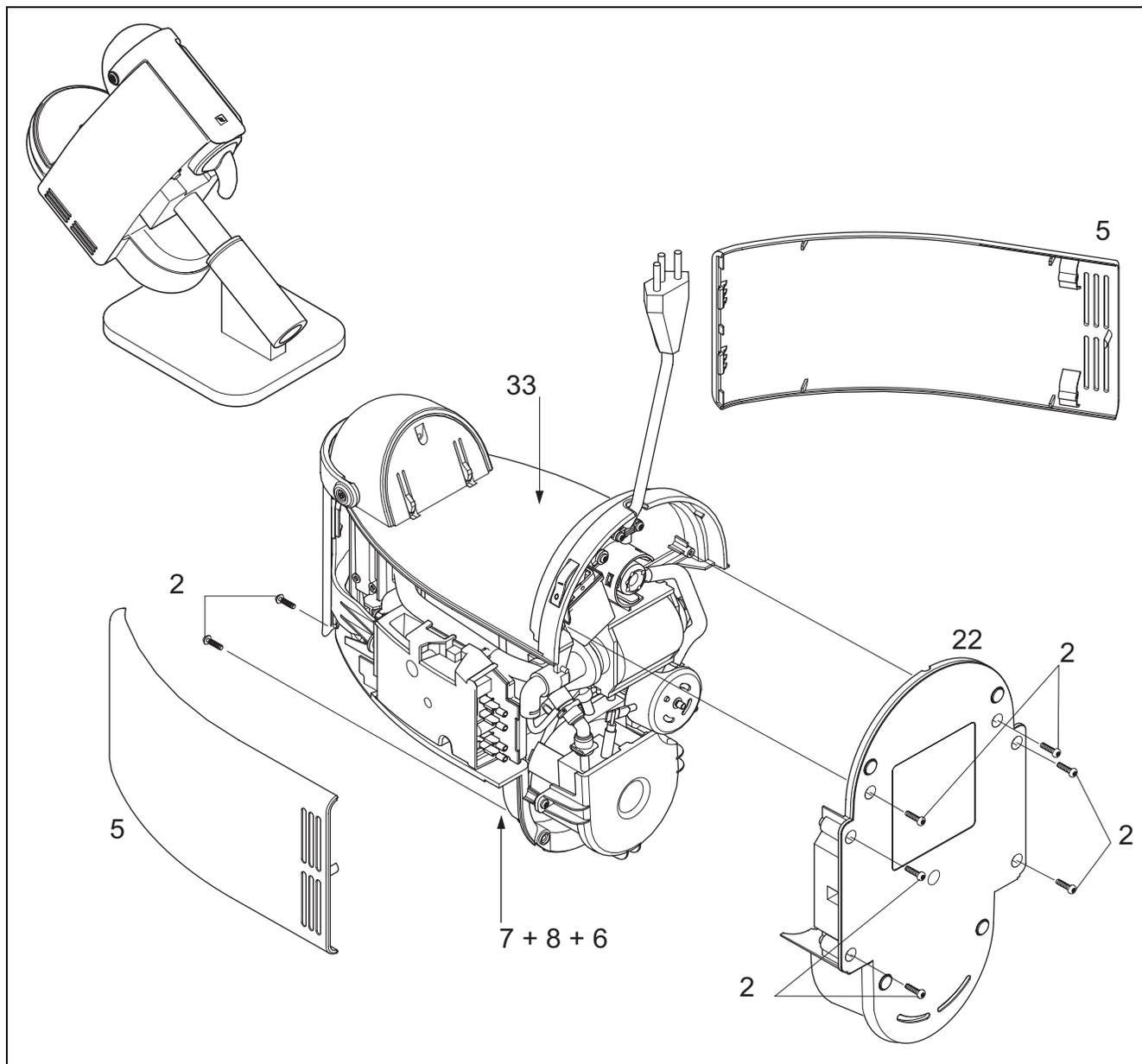
- Oval screwdriver

 **Empty water system if necessary**
(see page 12).

 **Unplug from the mains before**
disassembling machine - appliance
must be isolated!

Procedure:

1. Remove water tank (33) and drip tray (8) together with drip grid (7) and capsule container (6).
2. Remove 2 screws (2) on the front side of the machine.
3. Place machine on the repairing/service holder device (see page 32).
4. Remove 6 screws (2) on the bottom of the machine.
5. Swing out (EF 473) or snap out (EF 474) and remove both side panels (5).
6. Remove lower chassis (22).





Replacing flow meter and On/Off switch

Tools:

- Torx screwdriver T10

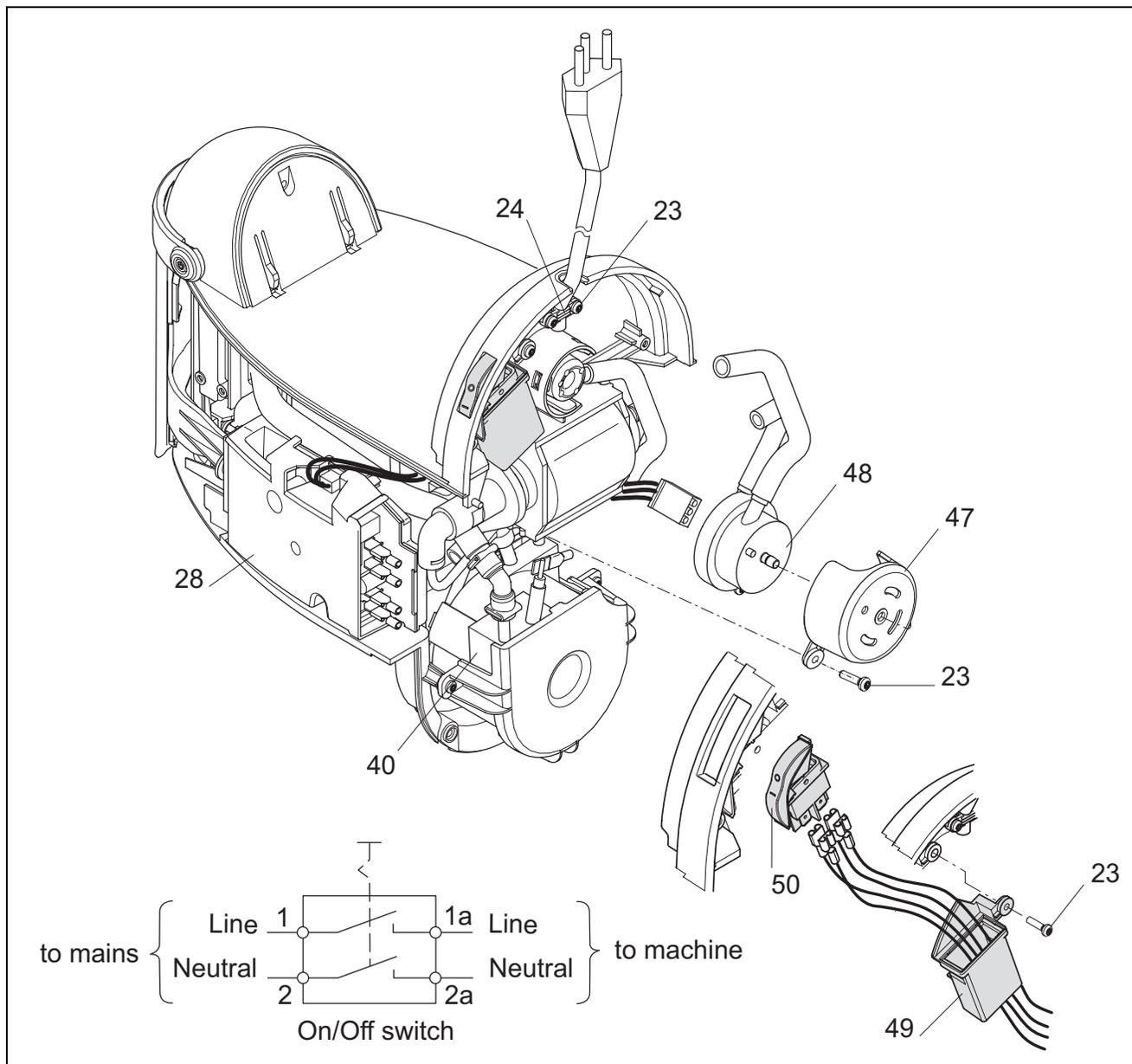
Procedure for flow meter:

1. Follow general disassembly (see page 16).
2. Remove screw (23) and detach holder (48) with flow meter (47).
3. Snap holder (48) from flow meter (47).
4. Unplug connector from flow meter (47).
5. Remove hoses from flow meter (47) and replace it.
6. Assemble in reverse sequence.

Procedure for On/Off switch:

1. Follow general disassembly (see page 16).
2. Remove screw (23) and detach support (49) with On/Off switch (50).
3. Remove 2 screws (23) and strain relief (24) of mains cable.
4. Press in lockings and slide support (49) backwards.
5. Unplug all connectors from On/Off switch (50) and replace it.
6. Assemble in reverse sequence.

 **Check for correct wiring of On/Off switch.**





Replacing pump

Tools:

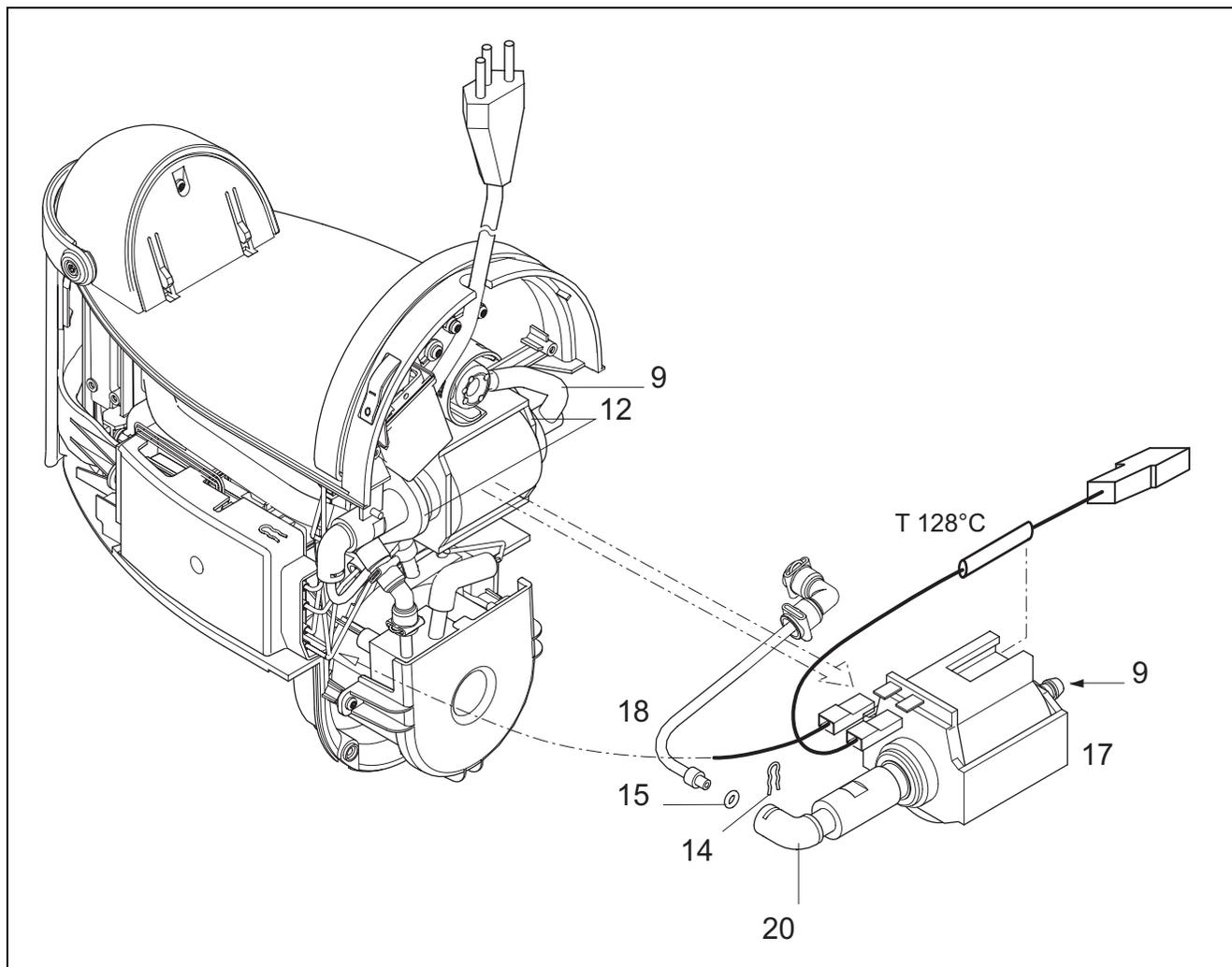
- Torx screwdriver T10
- Long-nose pliers
- Blade screwdriver, no. 7

Procedure:

1. Follow general disassembly (see page 16)
2. Unplug fixed pump cable and electrical connection on pump (17).
3. Remove clip (14), hose (18) and o-ring (15).
4. Remove angled hose (9).
5. Release pump (17) first from rubber strap (12) at the side of the angled hose.
6. Release pump from second rubber strap (12) and remove right angled connector (20).
7. Replace defective pump (17).
8. Fix right angled connector (20) to new pump (17).
9. Attach new pump (17) to rubber strap with right angled connector (20) first.
10. Plug in electrical connection on pump and connect pump cable.

 **Check for correct wiring of pump.**

11. Attach pump to second rubber strap.



12. Insert new seal (15), mount hose (18) and clamp (14).
13. Mount angled hose (9).

Replacing electronic control board with button prints

Tools:

- Torx screwdriver T10



The service engineer must be earthed using an earthing strap!



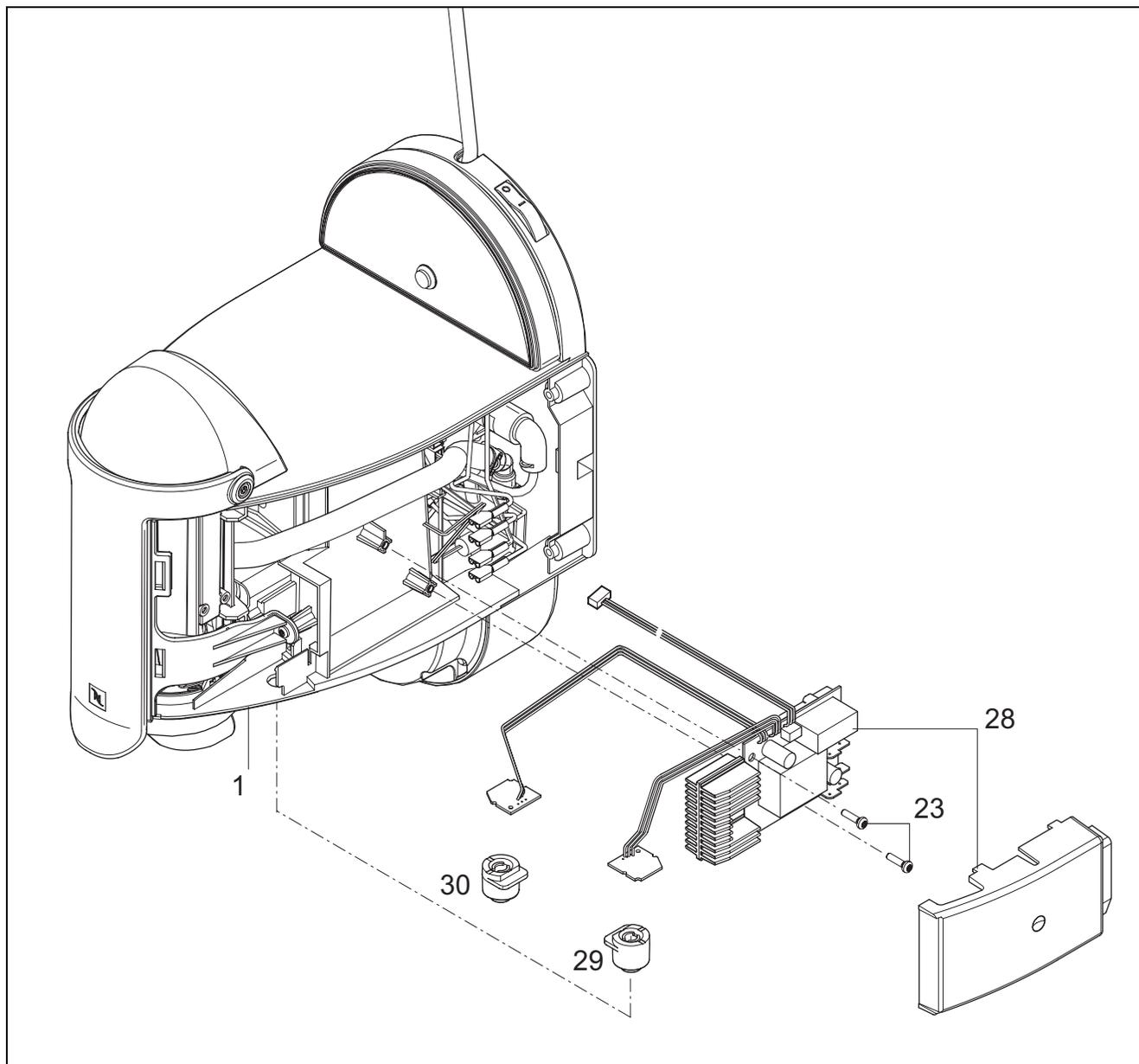
Only touch button prints with dedicated gloves to avoid oxydation.

Procedure:

1. Follow general disassembly (see page 16).
2. Detach prints of buttons "small cup" (30) and "large cup" (29) from upper chassis (1).
3. Remove housing (28) from electronic control board (28).
4. Unplug NTC connector and all wires from electronic control board (28).
5. Unplug connector at flow meter (47).
6. Remove 2 screws (23) and replace defective electronic control board with button prints (29, 30).
7. Assemble in reverse sequence.



Check for correct wiring of electronic control board (see pages 22, 23 or 24).



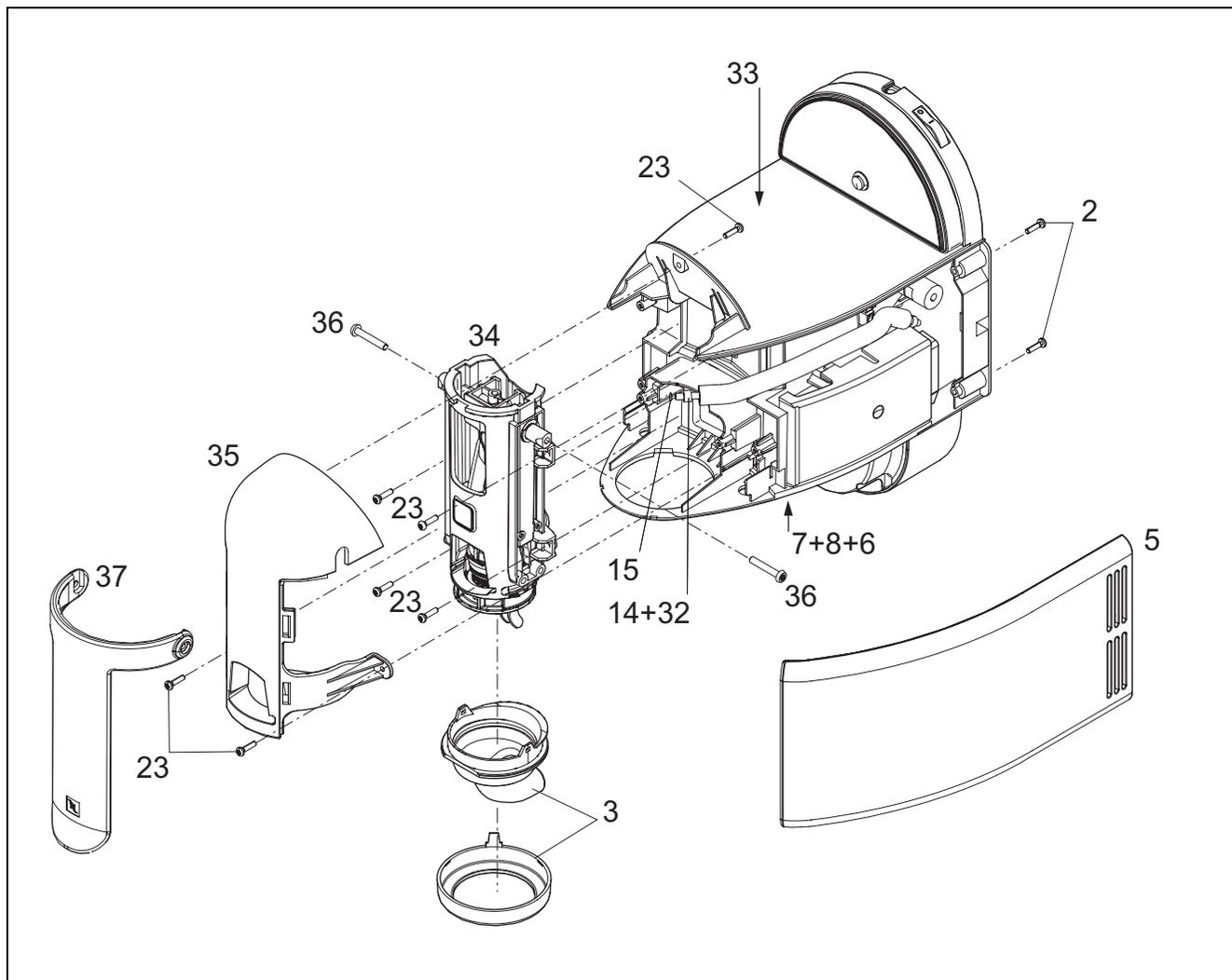
Replacing compact brewing unit (CBU)

Tools:

- Torx screwdrivers T10, T20
- Blade screwdriver no. 4
- Oval screwdriver
- Long-nose pliers
- Torque wrench

Procedure:

1. Remove water tank (33) and drip tray (8) together with drip grid (7) and capsule container (6).
2. Place machine on the repairing/service holder device (see page 32).
3. Remove 4 screws (2) on the bottom of the machine.
4. Swing out (EF 473) or snap out (EF 474) and remove both side panels (5).
5. Remove 2 screws (36) and pull off closing handle (37).
6. Remove 2 screws (23) at the front and 1 screw (23) at the back to detach cover (35).
7. Unlatch coffee outlet (3) from compact brewing unit (34) with a blade screwdriver.
8. Remove 4 screws (23) and detach compact brewing unit (34).
9. Remove clip (14) and hose (32) with o-ring (15) from compact brewing unit (34).

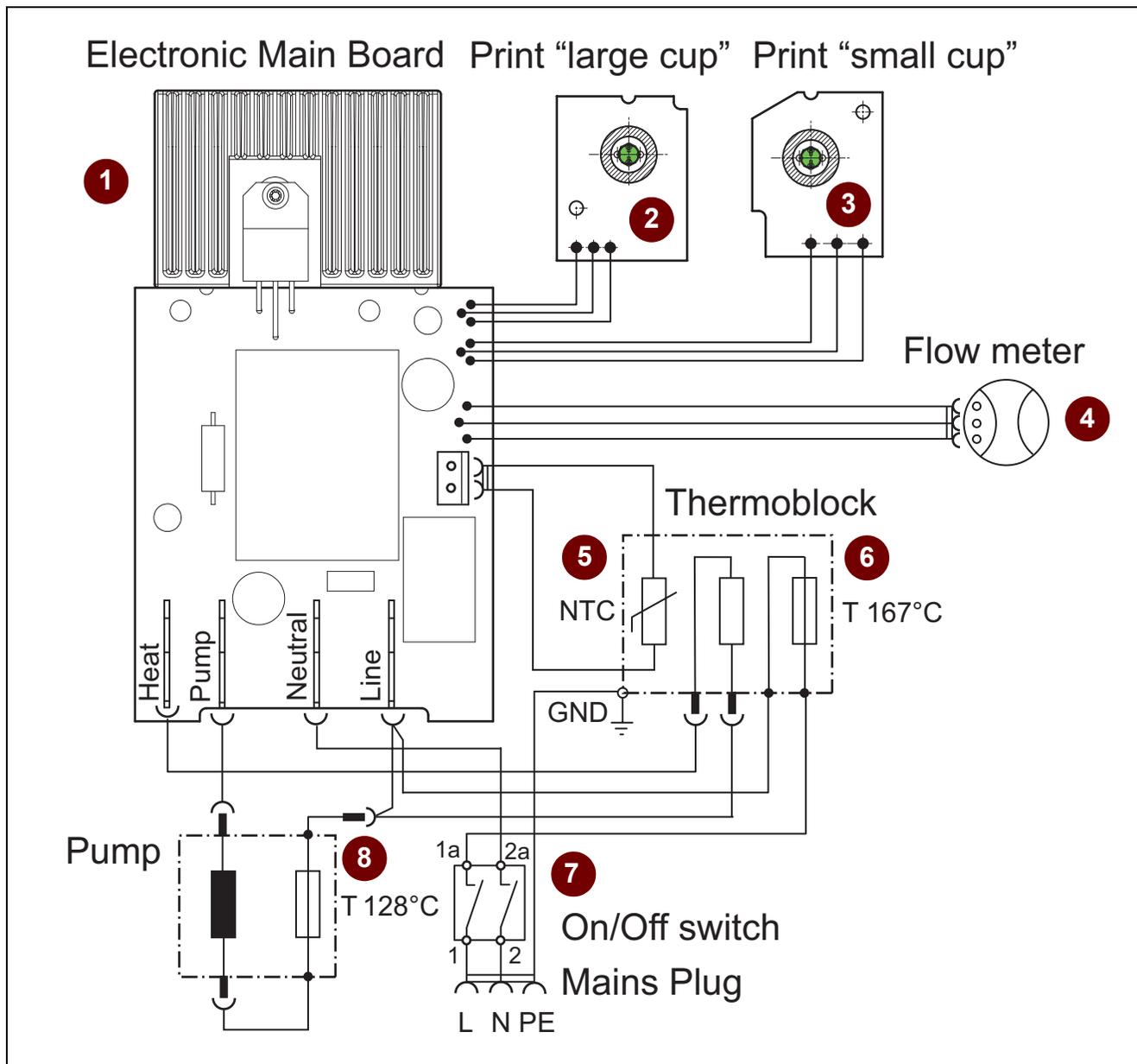


10. Assemble new compact brewing unit together with new coffee outlet (3) in reverse sequence. Replace o-ring (15).

 **Tighten new (EFR nr. 39256) closing handle screws (36) with a torque of 450 N/cm.**

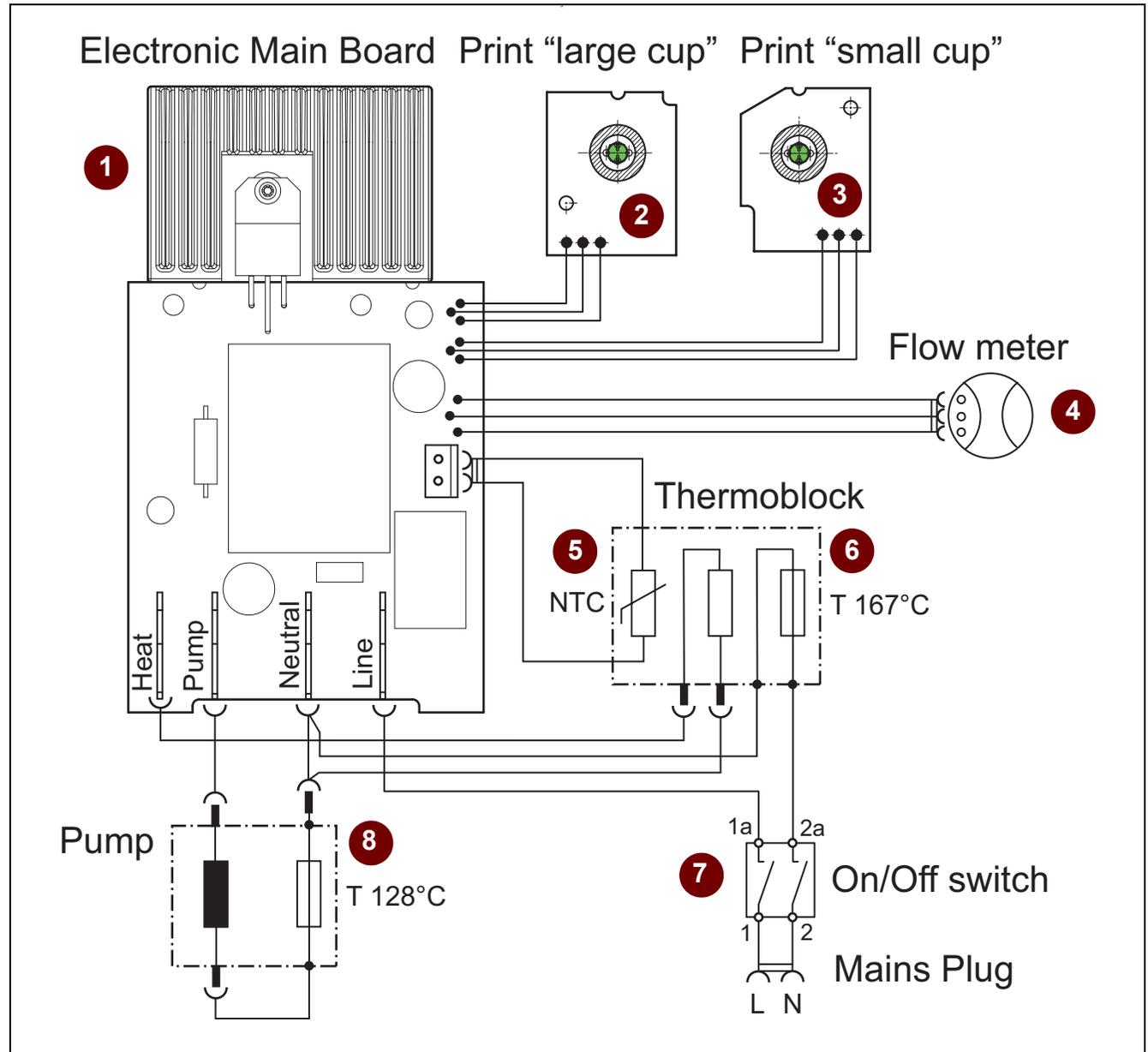
Electronic control board, wiring diagram - Europe (230V / 50 Hz)

- 1) Heat sink
- 2) Print for button "large cup" with LED
- 3) Print for button "small cup" with LED
- 4) Flow meter
- 5) NTC temperature sensor
- 6) Fine-wire fuse on thermoblock
- 7) On/Off switch
- 8) Fine-wire fuse on pump



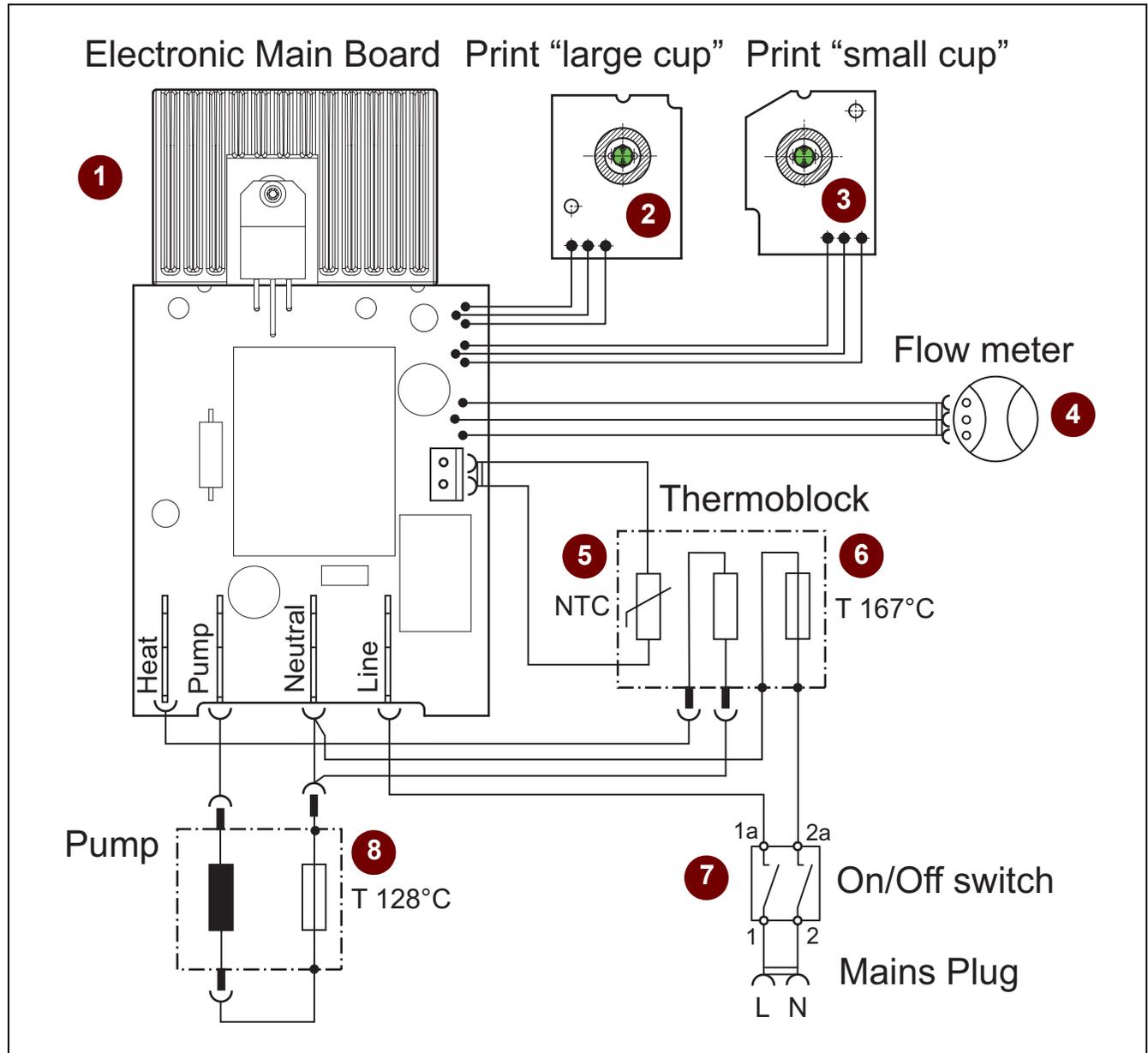
Electronic control board, wiring diagram - USA (UL, 120 V / 60 Hz)

- 1) Heat sink
- 2) Print for button "large cup" with LED
- 3) Print for button "small cup" with LED
- 4) Flow meter
- 5) NTC temperature sensor
- 6) Fine-wire fuse on thermoblock
- 7) On/Off switch
- 8) Fine-wire fuse on pump



Electronic control board, wiring diagram - Japan (100 V / 50-60 Hz)

- 1) Heat sink
- 2) Print for button "large cup" with LED
- 3) Print for button "small cup" with LED
- 4) Flow meter
- 5) NTC temperature sensor
- 6) Fine-wire fuse on thermoblock
- 7) On/Off switch
- 8) Fine-wire fuse on pump



Descaling (1)

 **Only use Nespresso decalcifier - never vinegar!**
Decalcifier is aggressive to surfaces.

Preparation:

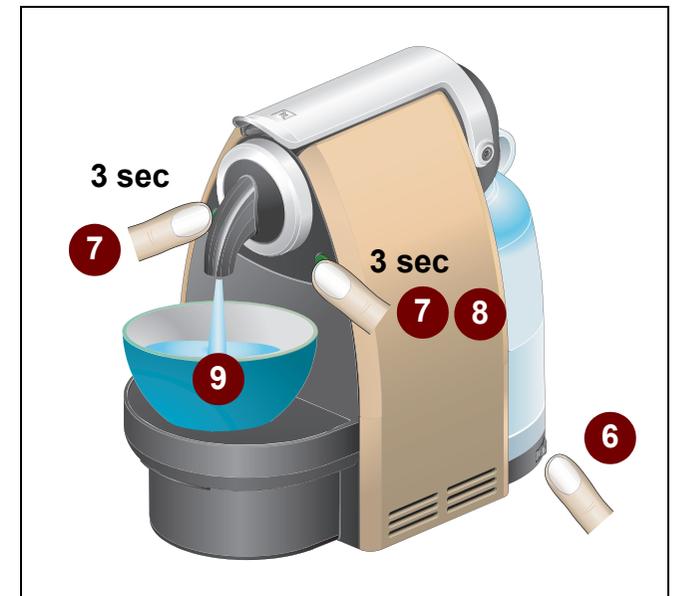
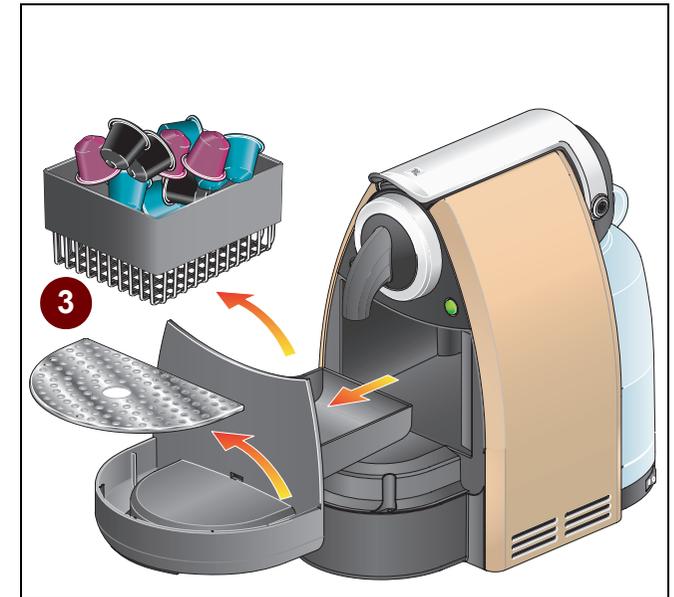
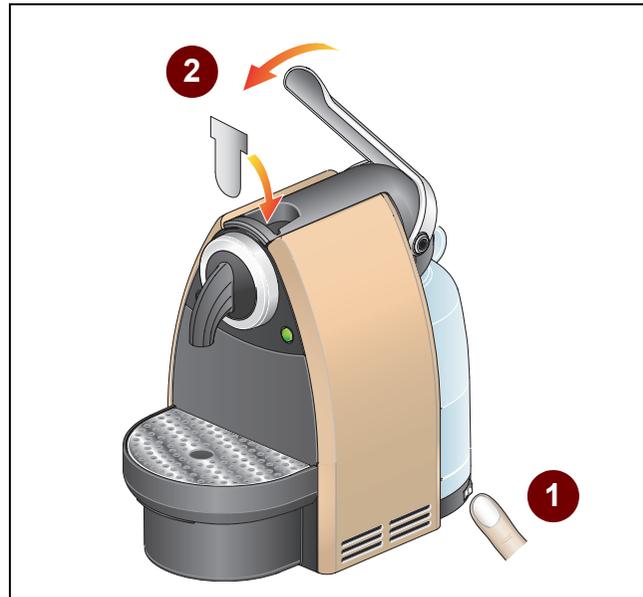
1. Switch off machine.
2. Eject capsule. Insert filter from descaling kit in capsule inlet and close handle.
3. Empty drip tray and capsule container and remove drip grid.
4. Re-insert drip tray and place a pot on it.

 **Carefully read safety instructions on decalcifier package.**

5. Fill water tank with 0.1 l descaling fluid and 0.5 l water. Re-insert water tank.
6. Switch on machine.
7. Press and hold both coffee buttons for at least 3 seconds to start descaling mode (fast blinking coffee buttons). The temperature of the thermoblock is regulated to 65° C.

Descaling:

8. Press button "large cup" to start pump.
9. Let entire descaling solution pass through coffee outlet.



Descaling (2)

10. Fill water tank again with descaling solution from pot.
11. Repeat descaling procedure one more time: Press button "large cup" and let entire descaling solution run through.

Rinsing:

12. Empty pot.
13. Remove filter from capsule inlet.
14. Rinse water tank thoroughly and fill it with fresh water.
15. Place pot on drip tray.
16. Press button "large cup" to start pump. Let complete content of water tank run through coffee outlet.
17. Press both coffee buttons simultaneously for at least 3 seconds to exit the descaling mode.
18. Insert drip grid.
19. Clean machine.

 **When machine is switched off during descaling procedure: After machine is switched on again, it is in the ready state (slow blinking coffee buttons) and resumes with the descaling procedure (fast blinking coffee buttons).**



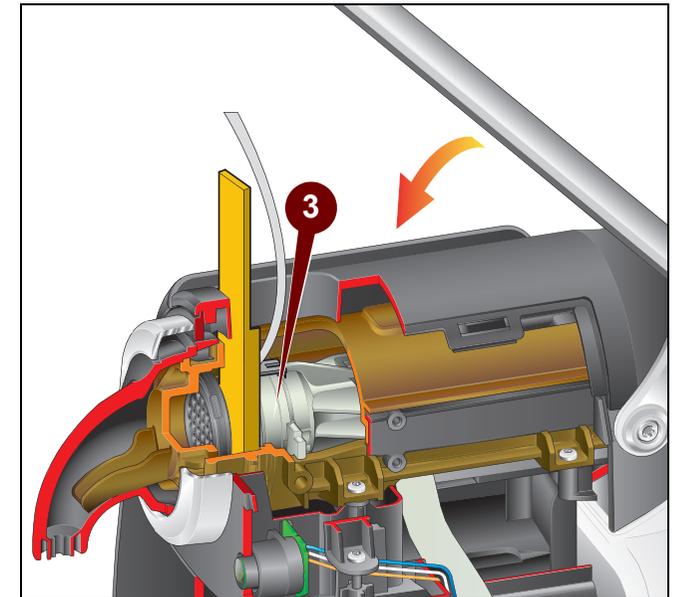
Measuring flow rate

Procedure:

1. Fill water tank.
2. Insert pressure plug in capsule inlet.
3. Press down closing handle lightly till pressure plug fits in capsule cage.
4. Pull off holding device. The pressure plug clamps itself to the capsule cage.
5. Position measuring beaker underneath exit tube of pressure plug.
6. Switch on machine.
7. Press button "large cup" after heating-up.
8. Open valve fully till water begins to flow.
9. Close valve until 12 bar are indicated.

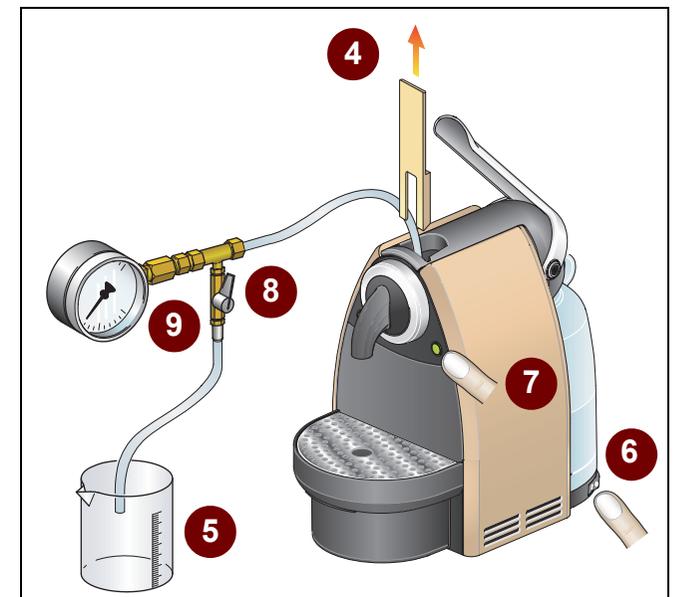
 **The manometer must be observed continuously and the pressure regulated using the valve if necessary. With increasing temperature the pressure also increases, if necessary readjust the pressure to 12 bar.**

10. Perform measurement for approx. 30 sec.
11. There must be at least 60-120 ml water in the measuring beaker.



Notice:

- With a flow of < 60 ml the pump is defective or there is a leak in the system.
- Large fluctuations in the pressure gauge readings (± 4 bar) during measurement are indicative of a defective pump.



Checking for leaks and pump pressure (1)

The following components are checked for leaks:

- Compact brewing unit
- Connections
- Thermoblock
- Pump

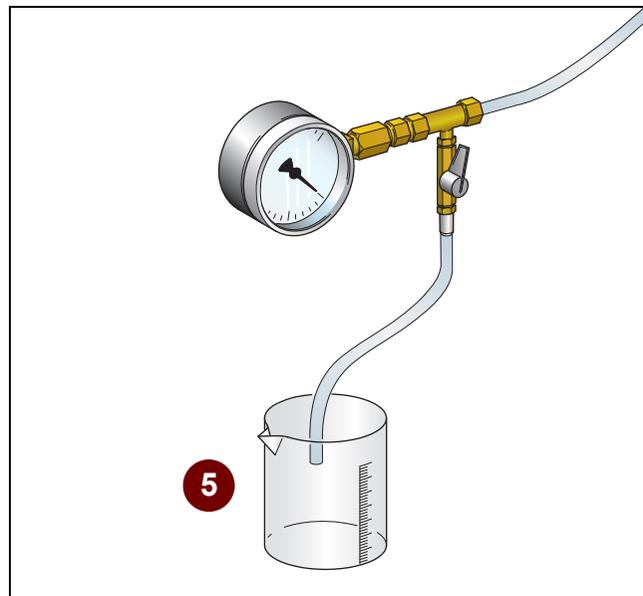
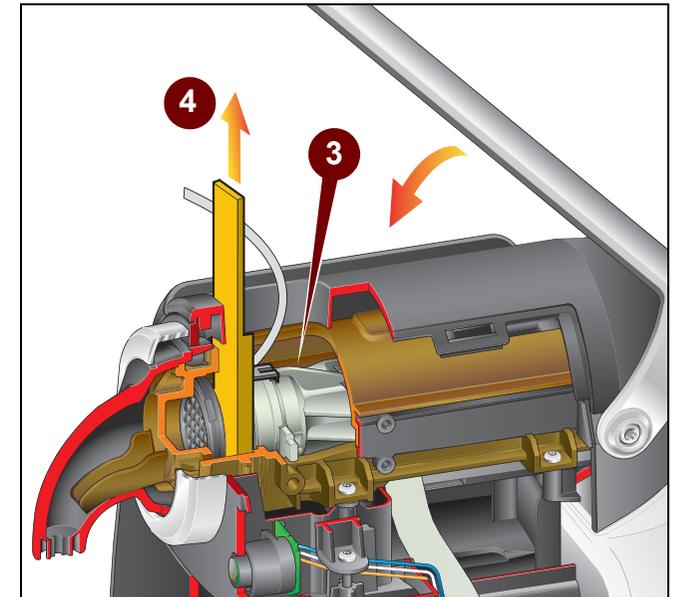
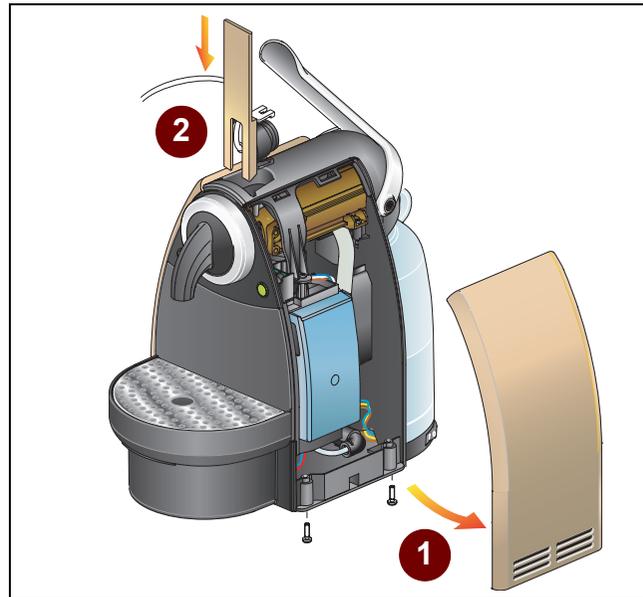
Preparation (unplug machine from mains):

1. Remove right side panel (pump is visible).
2. Insert pressure plug in capsule inlet.
3. Press down closing handle lightly till pressure plug fits in capsule cage.
4. Pull off holding device. The pressure plug clamps itself to the capsule cage.
5. Position pot underneath exit tube of pressure plug.
6. Fill water tank.
7. Connect mains cable.



Dangerous voltage inside coffee machine! - Do not touch any live part while performing checks.

Hot, pressurized parts inside coffee machine! - Do not touch any hot part while performing checks. Wear safety glasses during inspection.



Continued on next page.

Checking for leaks and pump pressure (2)

Procedure (continued):

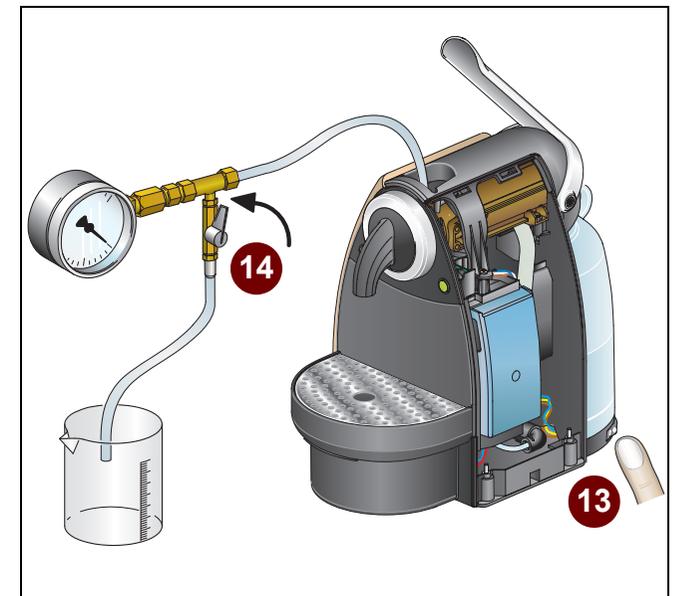
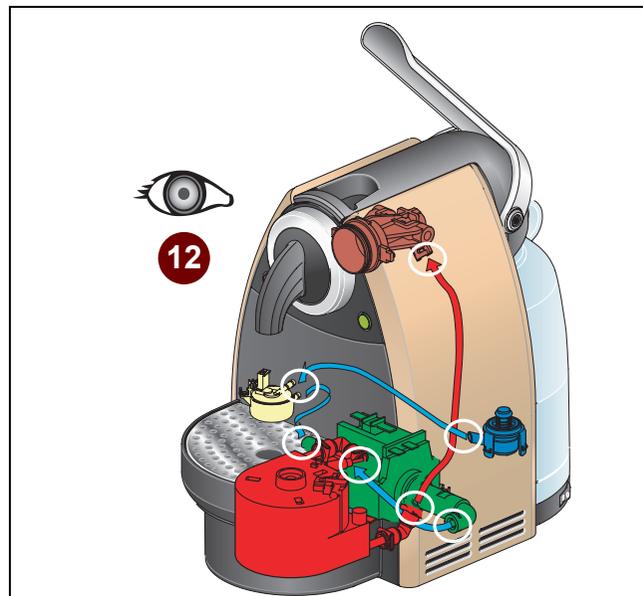
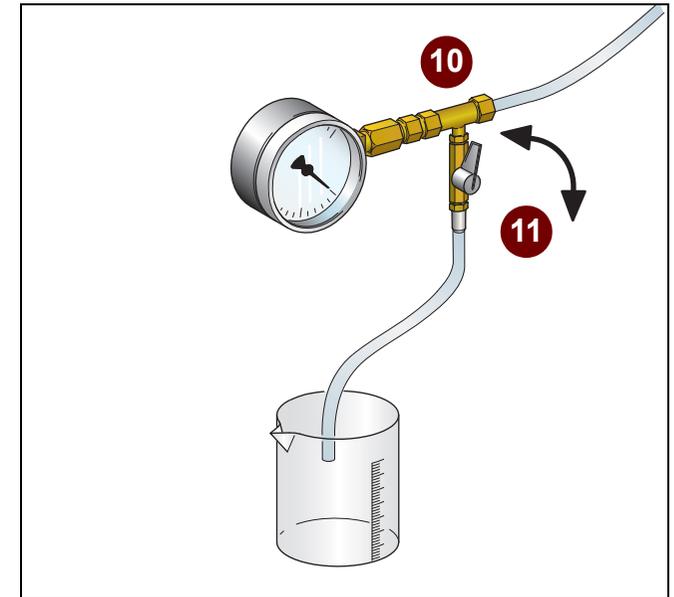
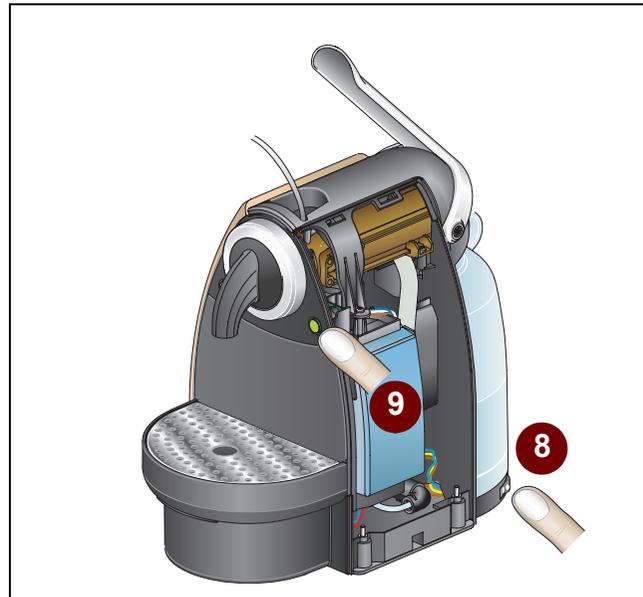
8. Switch on machine.
9. Press button "large cup" after heating-up.
10. Open valve and leave water to run out for approx. 10 s.
11. Fully close valve. The pressure will rise rapidly initially and stabilise between 16 - 19 bar (check of pump pressure).

 **The pressure will rise slowly due to the temperature increase. If the pressure exceeds 23 bar, the machine has to be switched off and pressure released through the pressure valve.**

12. Perform visual and acoustic checks on all pressurized connections.

 **The pump must not be in operation for longer than 50 s without water flow.**

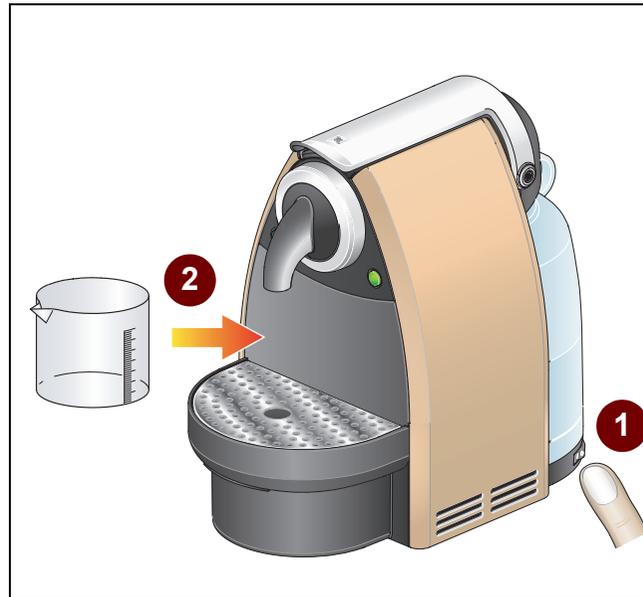
13. Switch off machine.
14. Open valve to empty pressure gauge.



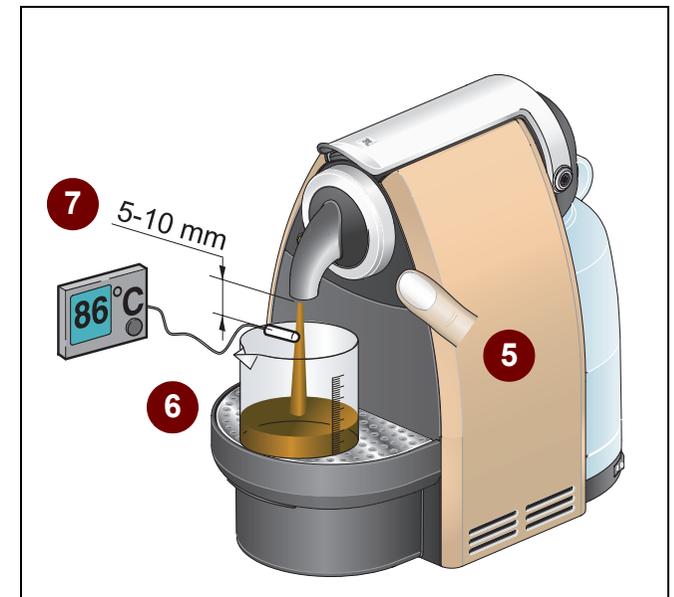
Measuring coffee temperature

Procedure:

1. Switch on machine.
2. Position measuring beaker underneath coffee outlet.
3. After warming up, press button "large cup" and preheat coffee outlet with hot water.
4. Insert a capsule (Cosi is the most suitable).
5. Press a button "large cup".
6. Wait until 20 ml coffee has flown in the measuring beaker.
7. Measure the coffee temperature approx. 5 - 10 mm below the outlet opening.



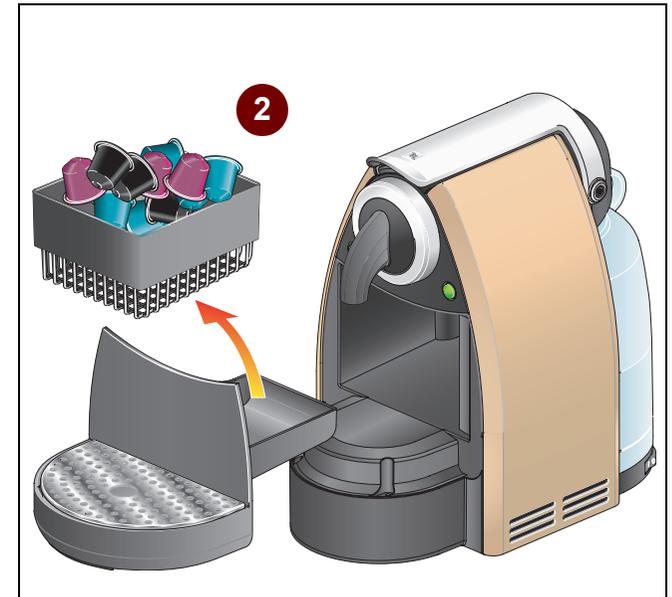
 **Coffee temperature should be approx. $86\text{ }^{\circ}\text{C} \pm 3\text{ }^{\circ}\text{C}$ ($187\text{ }^{\circ}\text{F} \pm 5.4\text{ }^{\circ}\text{F}$).**



Daily care and final cleaning

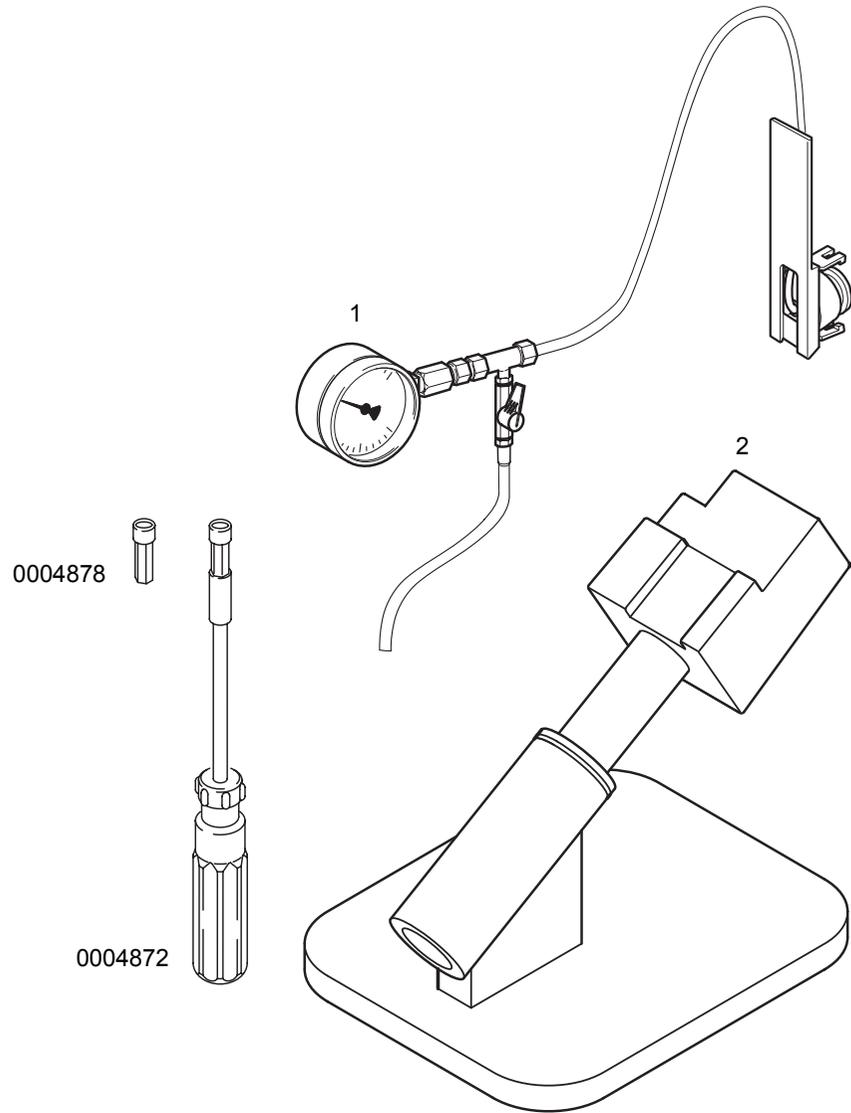
Procedure (machine is switched off):

1. Eject capsule.
2. Empty capsule container.
3. Empty water tank and drip tray.
4. Clean water tank and drip tray.
5. Fill tank with fresh water.
6. Reassemble coffee machine.
7. Switch on machine.
8. Press a coffee button and rinse coffee outlet.
9. Clean coffee machine.





Repair accessories

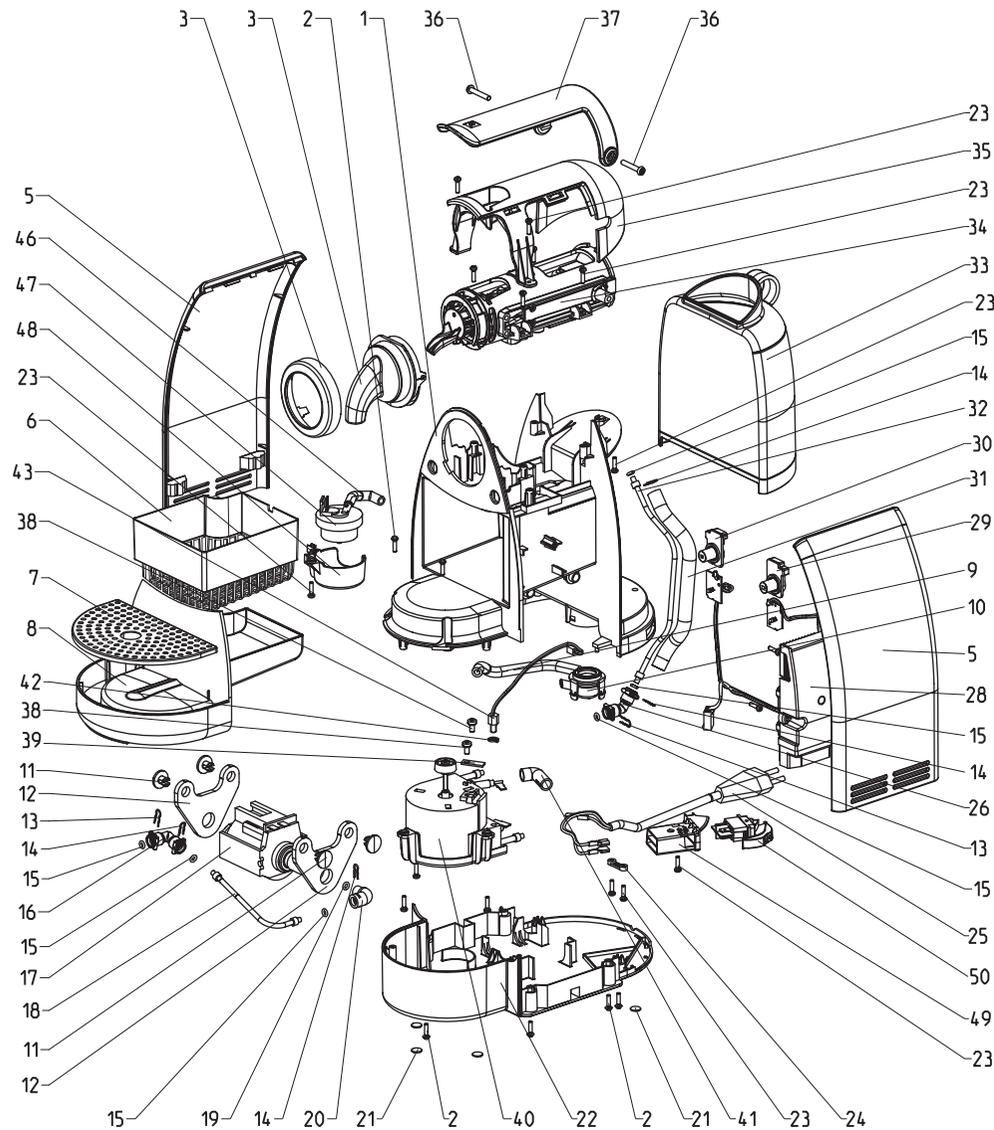


Pos.	EFR nr.	Component
1	*	Pressure gauge
2	*	Repairing/service holder device A (for EF 473)
2	*	Repairing/service holder device B (for EF 474)
3	0004872	Special screwdriver with oval bit
4	0004878	Oval bit for screwdriver

* Only available through Nespresso. Please call your Nespresso contact.



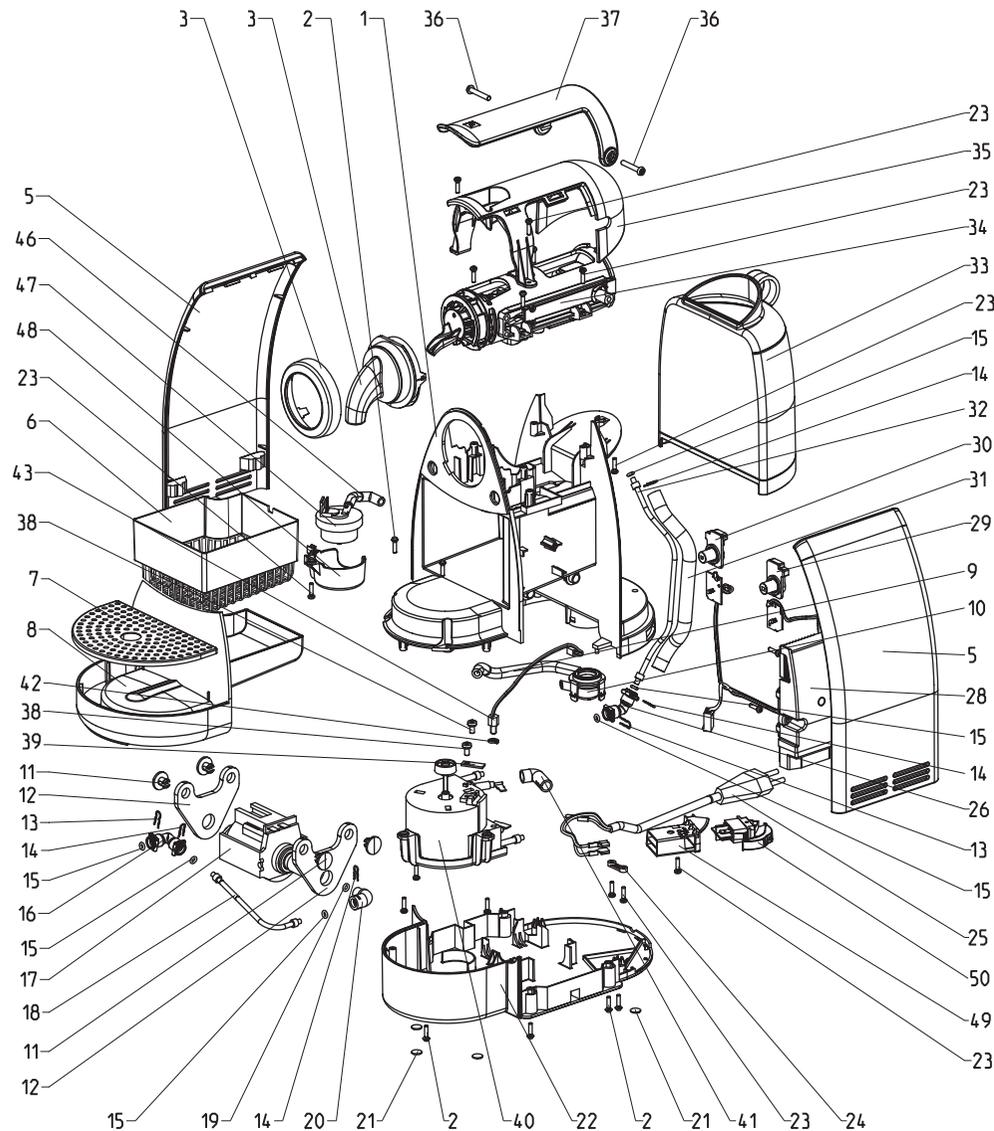
Spare parts EF 473



Pos.	EFR nr.	Component	
1	42501	Upper chassis EF 473	
2	24863	Safety screw 3,0 x 12 KST/PT	
3	40686	Coffee outlet & front ring EF 470 (package)	
5	43070	Side panel EF 473 titan-Pelikan	lacquered
5	43069	Side panel EF 473 black	high finish
6	39170	Capsule container EF 470	black
7	39150	Drip grid EF 470 Inox	
8	40478	Drip tray EF 470	print: Krups/Nespresso, silvery
8	43212	Drip tray EF 473	print: Turmix TX150/Nespresso, silvery
8	43211	Drip tray EF 473	print: Nespresso Essenza Automatic, silvery
9	43073	Hose water tank / pump	
10	40691	Water tank connector assembled	
11	39195	Pump attachment	
12	39196	Pump fixation	
13	37384	Clip D=5mm	
14	5470	Clip to tube 770	
15	24374	O-ring 3,40x1,90 silicone	
16	42570	Angle connection for hoses	
17	44637	Pump 230V EF 473	
17		Pump 120V EF 473	
17		Pump 100V EF 473	
18	39199	Hose pump / thermoblock	
19	1565	O-ring 5,28x1,78 EPDM	
20	42569	Angle connection for pump	
21	13299	Elastic stop	
22	39164	Lower chassis EF 470	
23	16052	Screw 3,0 x 12 Torx 10	
24	1053	Strain relief screwed	
25	43461	Power cord SEV 1,30m	
25	43462	Power cord Cebec 1,30m	
25	43465	Power cord Israel 1,30m	
25	43463	Power cord GB 1,30m	
25		Power cord UL 1,30m	
25		Power cord Japan 1,30m	



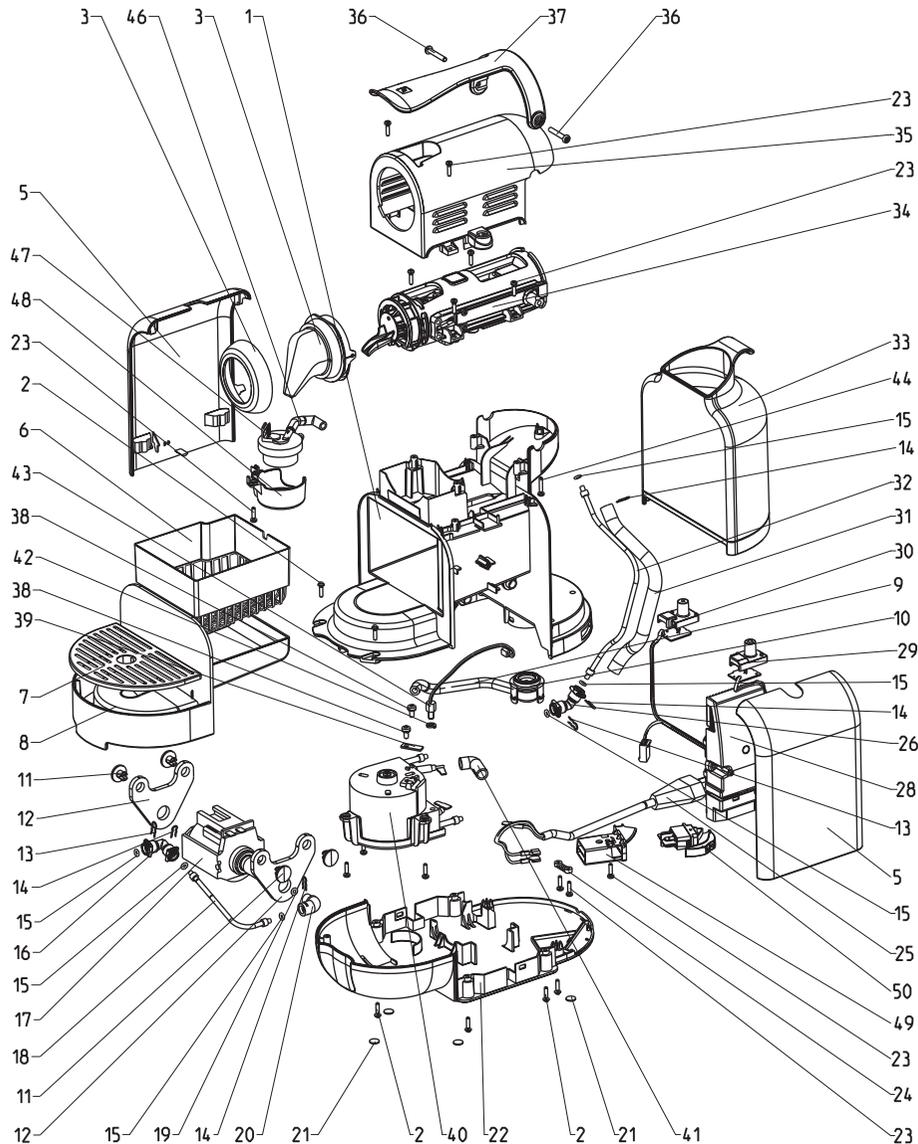
Spare parts EF 473 (continued)



Pos.	EFR nr.	Component
26	42572	Angle connection for hoses
28	44636	Electronic set 230V EF 473
28		Electronic set 120V EF 473
28		Electronic set 100V EF 473
29	39153	"Coffee" button EF 470
30	43060	"Espresso" button EF 473
31	26392	Silicon hose
32	39198	Hose thermoblock / CBU
33	39142	Water tank EF 470
34	40685	Compact brewing unit (CBU)
35	39168	Cover EF 470
36	39256	Screw M4 x 25 Torx 20
37	39162	Closing handle EF 470
38	19799	Screw M4 x 8 Torx 20
39	21542	Thermal cutoff clip
40	44638	Thermoblock complete 230V EF 473
40		Thermoblock complete 120V EF 473
40		Thermoblock complete 100V EF 473
41	43202	Bushing insulator electrical
42	5245	Spring washer M5
43	43233	Temperature sensor EF 473 (NTC)
46	13697	Silicon hose flow meter / pump
47	43066	Flow meter
48	43067	Holder flow meter EF 473
49	43059	Support main switch EF 473
50	43068	Main switch
900	43101	Safety thermostat 167°C
900	43095	Strand wire blue 130mm
900	43094	Strand wire brown 80mm
900	39630	Strand wire yellow/green 220mm
900	6328	Strand wire white 100mm
900	39263	Strand wire black 100mm



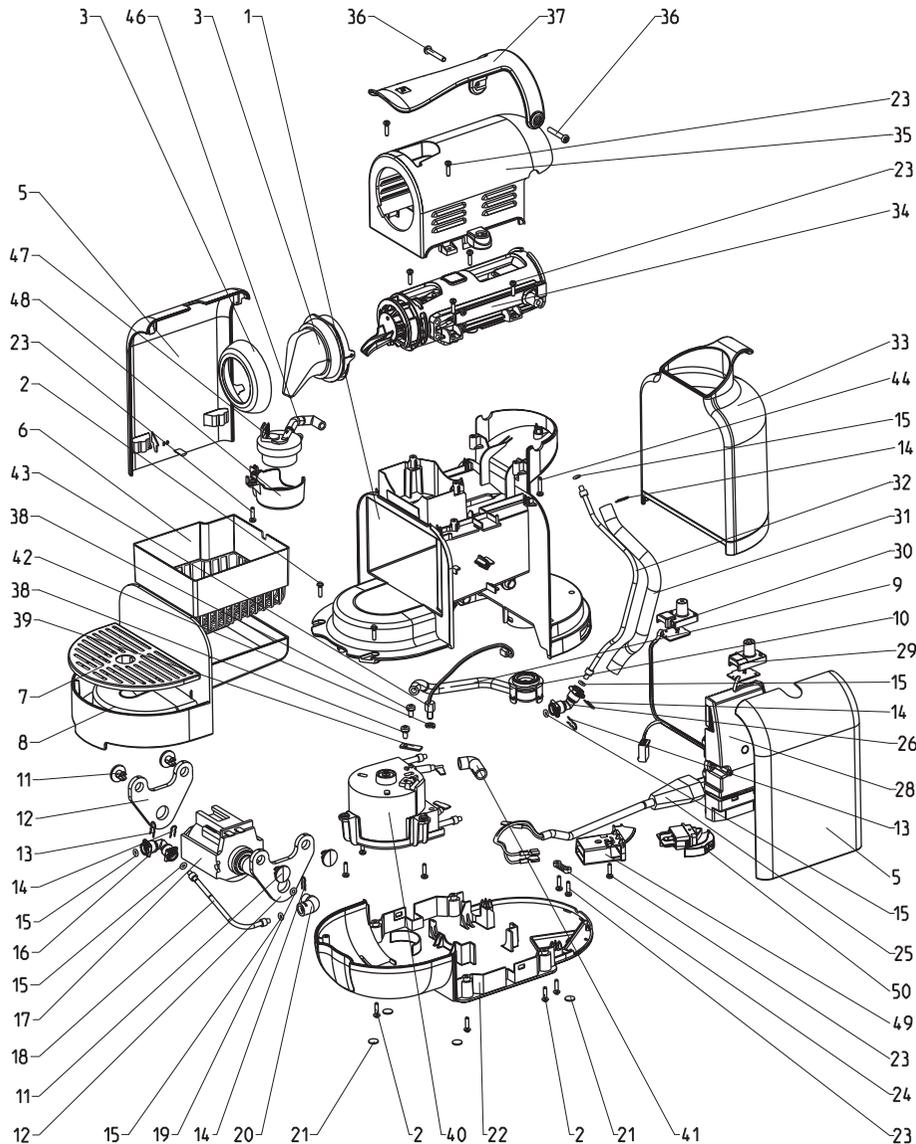
Spare parts EF 474



Pos.	EFR nr.	Component	
1	42502	Upper chassis EF 474	
2	24863	Safety screw 3,0 x 12 KST/PT	
3	40687	Coffee outlet & front ring EF 471 (package)	
5	43071	Side panel EF 474 platin	lacquered
6	39171	Capsule container EF 471	black
7	39151	Drip grid EF 471 Inox	
8	43215	Drip tray EF 474	print: Nespresso Essenza Automatic, silvery
8	40483	Drip tray EF 474	print: DeLonghi/Nespresso, silvery
8	43214	Drip tray EF 474	print: Koenig Capri Autom./Nespresso, silvery
8	40481	Drip tray EF 474	print: Magimix/Nespresso, silvery
9	43073	Hose water tank / pump	
10	40691	Water tank connector assembled	
11	39195	Pump attachment	
12	39196	Pump fixation	
13	37384	Clip D=5mm	
14	5470	Clip to tube 770	
15	24374	O-ring 3,40x1,90mm	
16	42570	Angle connection for hoses	
17	44637	Pump 230V EF 473	
17		Pump 120V EF 473	
17		Pump 100V EF 473	
18	39199	Hose pump / thermoblock	
19	1565	O-ring 5,28 x 1,78 EPDM	
20	42569	Angle connection for pump	
21	13299	Elastic stop	
22	39165	Lower chassis EF 471	
23	16052	Screw 3,0 x 12 Torx 10	
24	1053	Strain relief screwed	
25	43461	Power cord SEV 1,30m	
25	43462	Power cord Cebec 1,30m	
25	43465	Power cord Israel 1,30m	
25	43463	Power cord GB 1,30m	
25		Power cord UL 1,30m	
25		Power cord Japan 1,30m	



Spare parts EF 474 (continued)



Pos.	EFR nr.	Component
26	42572	Angle connection for hoses
28	44636	Electronic set 230V EF 473
28		Electronic set 120V EF 473
28		Electronic set 100V EF 473
29	39154	"Coffee" button EF 471
30	43061	"Espresso" button EF 474
31	26392	Silicon hose
32	39198	Hose thermoblock / CBU
33	39143	Water tank EF 471
34	40685	Compact brewing unit (CBU)
35	39169	Cover EF 471
36	39256	Screw M4 x 25 Torx 20
37	43441	Closing handle EF 471
38	19799	Screw M4 x 8 Torx 20
39	21542	Thermal cutoff clip
40	44638	Thermoblock complete 230V EF 473
40		Thermoblock complete 120V EF 473
40		Thermoblock complete 100V EF 473
41	43202	Bushing insulator electrical
42	5245	Spring washer M5
43	43233	Temperature sensor EF 473 (NTC)
44	18904	Screw 3,0 x 16 Torx 10
46	13697	Silicon hose flow meter / pump
47	43066	Flow meter
48	43067	Holder flow meter EF 473
49	43059	Support main switch EF 473
50	43068	Main switch
900	43101	Safety thermostat 167°C
900	43095	Strand wire blue 130mm
900	43094	Strand wire brown 80mm
900	39630	Strand wire yellow/green 220mm
900	6328	Strand wire white 100mm
900	39263	Strand wire black 100mm

