

# Gaggia Synchrony Logic V2 Performance Test

The following guide will assist you in conducting specific tests on your espresso machine. The results of these tests will help us to identify any mechanical, electrical or hydraulic issues your machine may be experiencing. These tests must be performed in the order listed below

Note: When an error or fault code message appears on the screen, please make note of it at the end of this document. If possible, reset the error or fault and continue with the tests. If you cannot, please contact us with the fault code and we will proceed with the next necessary steps.

Required Tools: 12 oz paper or styrofoam cup, Thermometer, measuring cup(s), 20 oz Frothing pitcher or similar sized container.

## 1. Perform an 'Initial Heat Up Test'

- A. Turn on the machine and start a timer. When the machine enters its automatic rinse cycle or gives the indicator that it is hot, stop the timer and record the time.
- B. Time: \_\_\_\_\_

## 2. Test Sensors: With the machine turned on and it powered up, remove the following pieces and place them back into the machine.

- A. Reservoir: Remove it, fill it and place it back into the machine.
- B. Drip Tray: Remove and empty.
- C. Used Coffee Container: Remove and empty.
- D. Brew Group: Remove it and then place it back into the machine. Make sure it clicks into place and is secured by gently pulling on it to make sure it is locked.
- E. Place drip tray and used coffee container back into the machine.
- F. Close the door.

## 3. Perform a Pre-Test Set Up

- A. Push the Espresso button and while the grinder is still running, adjust the grinder to number 4 on the knob
- B. Set the Dosage control in the grinder all the way to the + setting.

4. Perform the **Brew Test**: We will brew three different size cups of coffee and with the Bypass Doser (without coffee in it). One each at the settings described below.
- A. When conducting this test:
    - a. Brew into a styrofoam or paper cup.
    - b. Time how long it takes from when the pump starts the brew to when it stops.
    - c. Check the temperature (Give the coffee a light stir with the thermometer when checking the temperature.)

**Espresso (brew control dial turned all the way clockwise):**

Time: \_\_\_\_\_

Temperature: \_\_\_\_\_

Qty (oz): \_\_\_\_\_

**Medium:(brew control dial turned half ways):**

Time: \_\_\_\_\_

Temperature: \_\_\_\_\_

Qty (oz): \_\_\_\_\_

**Large: (brew control dial turned half ways):**

Time: \_\_\_\_\_

Temperature: \_\_\_\_\_

Qty (oz): \_\_\_\_\_

**Bypass Doser and Medium Cup Size:**

Time: \_\_\_\_\_

Temperature: \_\_\_\_\_

Qty (oz): \_\_\_\_\_

5. Perform the **“Hot Water Test”**. Run hot water through the steam wand into a styrofoam or paper cup and time how long it takes from when the pump starts to when you have 8 oz of water. Then give it a stir with your thermometer and then check the temperature.

Time: \_\_\_\_\_

Temperature: \_\_\_\_\_

6. Perform a “**Steam Test**”.

- A. Steam Test through the **Steam Wand**: With this test we want to steam 8 oz of water at room temperature up to 160 degrees and record the amount of time that it took. Note: If your machine only has an auto frother then we will want to remove it and steam directly into a short container.
- a. Before you start the steam test, purge the steam wand by opening the steam knob for 10 seconds.
  - b. Then place a frothing pitcher or container with 8 oz of room temperature water under the steam wand.
  - c. Open the steam knob steam knob and start a timer. When the water reaches 160 degrees stop the timer and record the time.

Time: \_\_\_\_\_

Note any error codes or or issues that you have seen during this test: