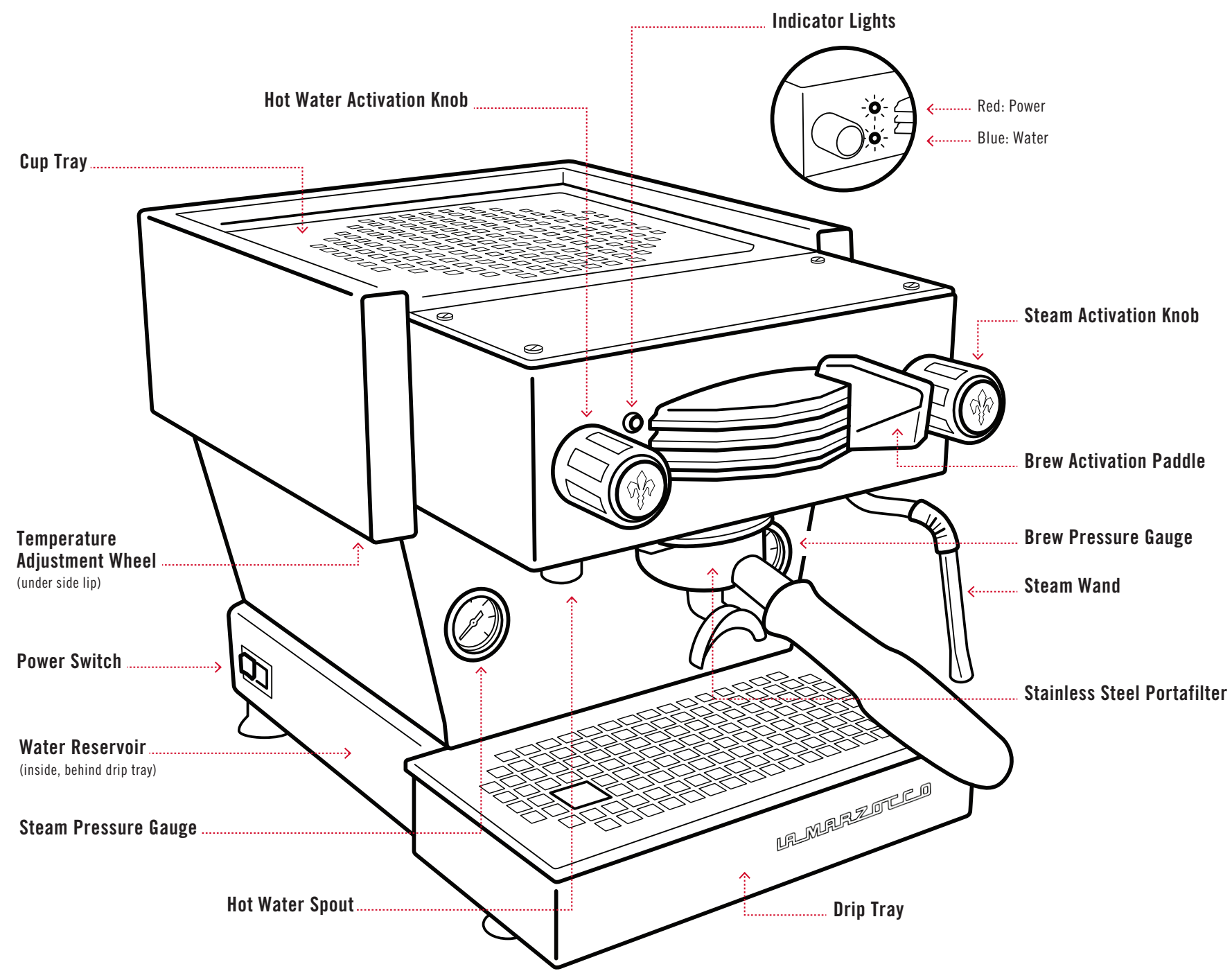


linea mini overview

This Quick Start Guide is an overview of the basic steps for using your Linea Mini, for a more in depth discussion of these topics, see the manual.



view complete instructions online at www.lamarzocco.com

linea mini quick start guide

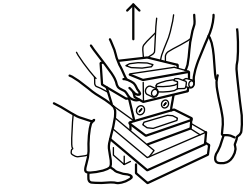


la marzocco

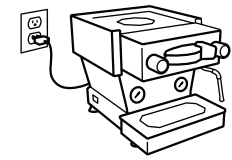
handmade in florence

unpacking & set up

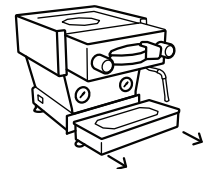
You will need two people to lift the machine, it is over 70 lbs. (32 kg)



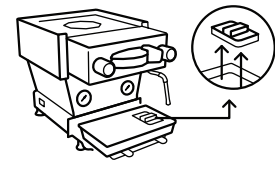
1. With two people, lift the Linea Mini from the side and set on the counter (one hand under the front, one hand rear corner).



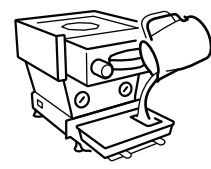
2. Plug the machine into a wall outlet.



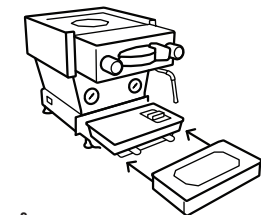
3. Remove the drip tray (lift up and pull out).



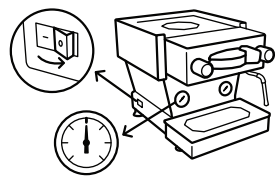
4. Slide reservoir forward to access. Take cap off of reservoir.



5. Pour water into reservoir. Replace reservoir cap.

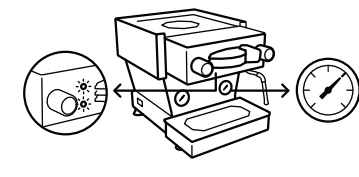


6. Slide reservoir back into place. Replace drip tray.



7. Turn on machine. Wait for the machine to warm up. The blinking red power light will turn solid when ready to brew.

The gauge on the left will read between 1.3 and 2.0 when ready to steam.



special notes

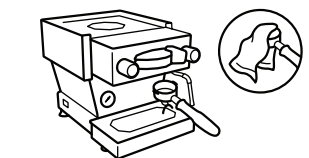
Top red light blinks when the machine is heating up, and will become solid red when it's ready to brew.

Bottom blue light will be solid when water is above the minimum fill level. When the reservoir is below the minimum fill level the blue light will start blinking.

The gauge on the right should never read above 12 bars of pressure, if it does please see the manual for adjusting the expansion valve.

making coffee

You will need whole bean coffee, grinder, tamper, knock box and a scale (optional, but recommended)



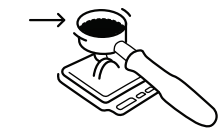
1. Remove the portafilter from the Linea Mini and wipe out the filter basket so that it is clean and dry.



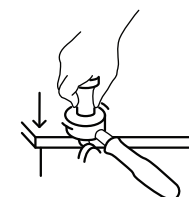
2. If using a scale, set portafilter on the scale and tare it to zero.



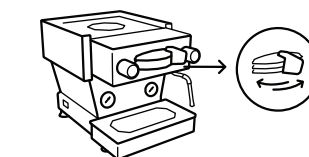
3. Dose the appropriate amount of coffee for the basket, if you are using the 17 gram basket, dose 17 grams or fill basket and swipe extra off the top.



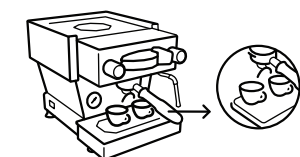
4. When you have dosed the desired amount, level out your coffee mound.



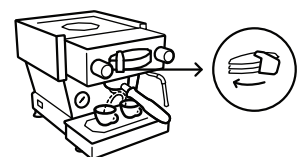
5. Tamp the coffee in the basket, applying 20 – 30 lbs. (9-14 kg) of pressure with the tamper.



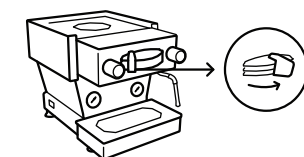
6. Flush the group by moving the paddle to the BREW position and then STOP position.



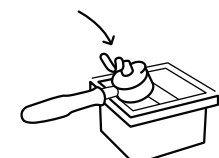
7. Insert portafilter into Linea Mini. Place your preferred cup(s) under the portafilter spouts on top of your scale and zero out your scale.



8. Push the paddle to the left BREW position to start brewing. If your coffee is dialed in you should achieve 28 – 34 grams (1 oz.) of espresso in 25 – 30 seconds.



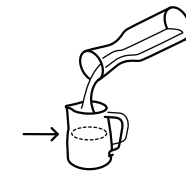
9. Push paddle back to the STOP position to stop the shot.



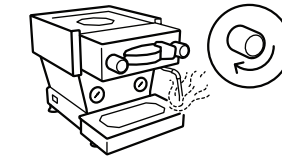
10. Remove portafilter and discard the puck. For more information on making coffee visit lamarzocchome.com and navigate to the Education tab.

steaming milk

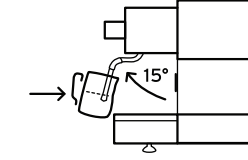
You will need a steaming pitcher and cold milk



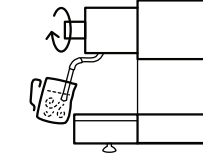
1. Fill the pitcher 1 cm below the spout indent on the interior of the pitcher with cold milk.



2. Purge the steam wand.

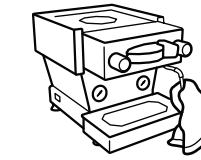


3. Insert wand into milk (at 15 degrees) so the steam tip is just submerged and the surface of the milk lines up with the line on the steam tip.

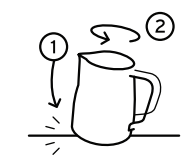


4. Turn on the steam and start aerating the milk, you'll want to listen for a few pops that let you know you are introducing air into the milk.

After the milk has expanded 30% - 50%, drop the tip into the milk to create a whirlpool motion. When the steam pitcher becomes hot (135° -150° F / 57° -65° C), turn off the steam.



5. Purge the steam wand and clean with a damp cloth.



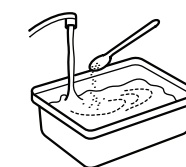
6. Tap the pitcher and swirl to pop any bubbles and incorporate the foam floating on top with the liquid below.



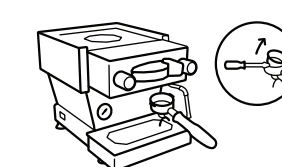
7. Pour into your cup with espresso.

maintenance

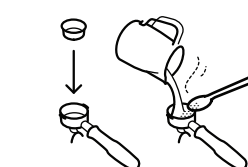
You will need a short flat head screwdriver, medium sized bowl, hot water, Puro cleaning solution, spoon



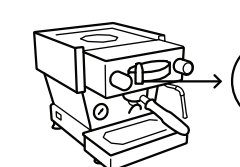
1. Fill bowl with hot water and add 6 grams (half tsp.) of Puro cleaning solution to water. Set aside.



2. Remove portafilter and lift out the filter basket (may require use of screwdriver). Drop filter basket into medium bowl with cleaning solution.

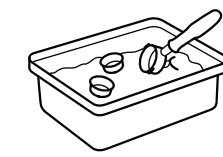


3. Place "blind" basket with no holes into portafilter. Add a little hot water and 3 grams of cleaning solution in to the blind basket. Mix until dissolved.

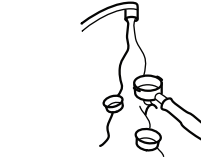


4. Cleaning Cycle

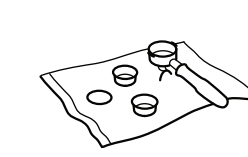
- 1x 15 seconds, wait 30 seconds.
- 5x 5 seconds each, waiting 5 seconds in between.
- Empty portafilter and turn on brewing cycle to flush out cleaning solution.
- Re-insert portafilter and run 10 times for 5 seconds each.



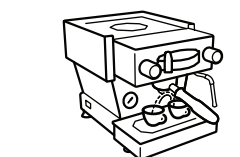
5. Place all parts (filter baskets and portafilter head) into bowl of hot water with cleaning solution.



6. After the parts have soaked for 20 – 30 minutes, they will need to be wiped out and cleaned under running water.



7. When done rinsing, dry and replace all the parts.



8. Run an espresso through the machine to clean out any remaining cleaning solution.