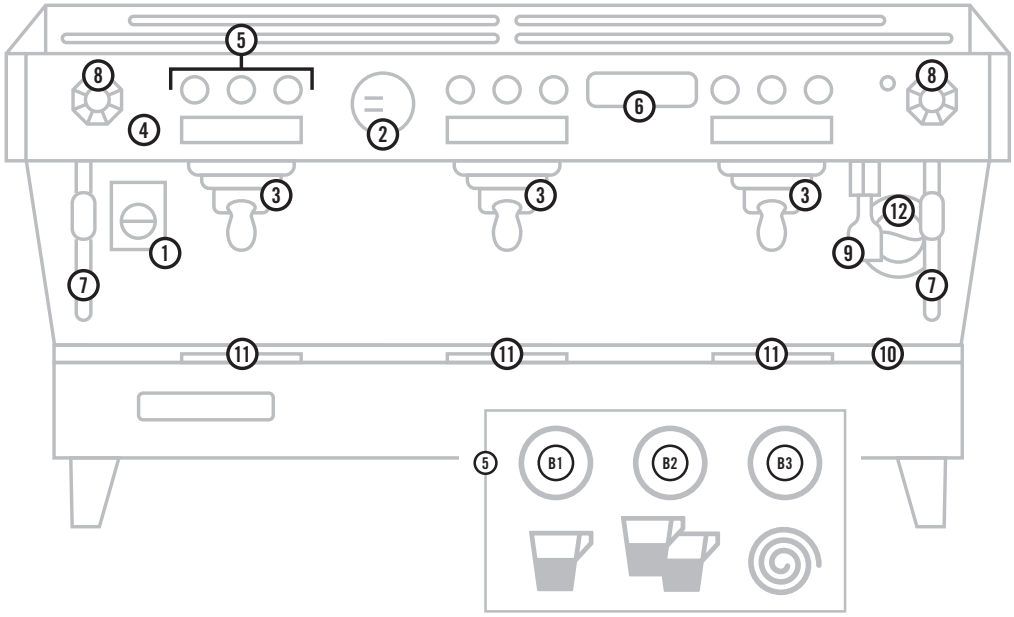
Quick Start Guide

la marzocco
handmade in florence

linea pb With Scales (Auto Brew Ratio – ABR)



1. main switch
2. pressure gauge
3. brew groups
4. control
5. keypad (G1)
6. digital display
7. steam wand
8. steam knob
9. hot water dispense nozzle
10. removable drip tray
11. scale platform
12. water inspection window

B1. single espresso
B2. double espresso
B3. continuous

Entering Programming

- Hold G1B3 for five seconds until “Group Dose Setting” appears.
- Navigate menus and adjust variables using B1, ← or –, and B2, → or +. Use B3 to enter and confirm changes.

Setting Tare Time and Stop-Early

- Enter programming and navigate to “Scale Configuration.”
- **Set “Stop #.#g early”**
  The “Stop #.#g early” parameter is an offset, which closes the brew valve before the target beverage mass is reached. The purpose of this is to allow for the residual liquid in the portafilter to complete the beverage, without going over. You can set it for each button, both short and long doses; the short doses are used in BREWRATIO mode also.
  A good starting point to decide this value is to brew a shot in mass mode. Set your target beverage weight, example 40 g. Pull a shot using this program and note your final beverage weight, example 43.5 g.
  Now subtract your beverage weight from your target weight to get your stop-early offset, 43.5 g – 40 g = 3.5 g. You may need to adjust this depending on your flow rate.
- **Set “Scale Tare Time”**
  The “Scale Tare Time” parameter sets at what moment the machine will tare the cup. The goal is to allow the barista a few seconds after starting the shot to place the cup on the scale tray. If the cup is placed on the scale after the tare time, the weight of the cup will be counted toward the final beverage mass. Also, any coffee that has made it into the cup before the tare time will not be counted toward the finalbeverage mass.

Set Group Mode

Enter programming and select the mode per group. “Group Dose Settings” > “G# Dose Settings” > “Group # Mode”

Brewing with “Continuous”

The continuous mode is a manual mode, and will not self-terminate. Note: “G#B3 Mode” must be set to “CONTINUOUS” to use this mode. It cannot be set to “3 SEC RINSE.”

- Load portafilter to desired dose, engage in group.
- Start shot using B3, making sure cup is in place before the programmed tare time.
- The weight of the beverage will appear live on the display as the shot brews.
- Terminate shot manually when desired beverage mass is achieved, by pressing B3 again.

Brewing in Mass Mode

In mass mode, the brew cycle will terminate once a programmed beverage weight has been reached.

- Enter desired target beverage mass in programming.
- Load portafilter to desired dose, engage in group.
- Start shot using programmed button.
- The target weight will display until the tare time, at which point the scale will be tared.
- The shot will self-terminate, using the stop-early parameter, so the programmed beverage mass is reached.

Brewing in BREWRATIO mode

In BREWRATIO mode, the machine will calculate your target beverage mass by applying your programmed brew ratio to your measured input dose.

Calculating Brew Ratio

The brew ratio is the ratio of dry coffee weight to beverage weight. Example: 18 grams dry coffee : 36 grams beverage weight would be a 1 : 2 brew ratio.

First Enter Portafilter Weight

- Hold G1B2 for 2 seconds until PF ▮▮▮ is displayed.
- Wait until PF 0.0 is displayed, place portafilter on scale tray, making sure the lip of the portafilter sits in the crescent shaped cutout.

Enter Desired Target Brew Ratio in Programming

- Load portafilter to desired dose.
- Hold B1 on desired group for two seconds, until COF ▮▮▮ is displayed.
- Once the weight of the portafilter is displayed (as a negative value, ex: COF -569)place loaded portafilter on scale tray, making sure the lip of the portafilter sits in the crescent shaped cutout. The keypad will flash once the dose is recorded.
- Engage the portafilter in the group.
- Start shot using programmed button.
- The target weight will be calculated based on the programmed brew ratio and displayed until the tare time.
- The shot will self-terminate, using the stop-early parameter, so the programmed beverage mass is reached.

Checking/Calibrating Scales

Your scales come calibrated from the factory. It is good practice to calibrate them again upon install and/or when the machine has changed locations.

To Calibrate:

Caution: anytime the drip tray is removed, it is best practice to place a blind portafilter basket in each group to prevent water from dripping onto the scale electronics.

- Remove scale platforms and drip tray.
- Enter technician level programming by holding G1B3 for 10 seconds until prompted for a password. (Technician level password: B1, B2, B3, B1, B2, B3).
- Navigate to “Scale Configuration Settings” > “Calibrate G# Scale.”
- Follow on-screen instructions.
    - ¤ Empty scale, press enter.
    - ¤ Place 100g weight on scale, press enter.

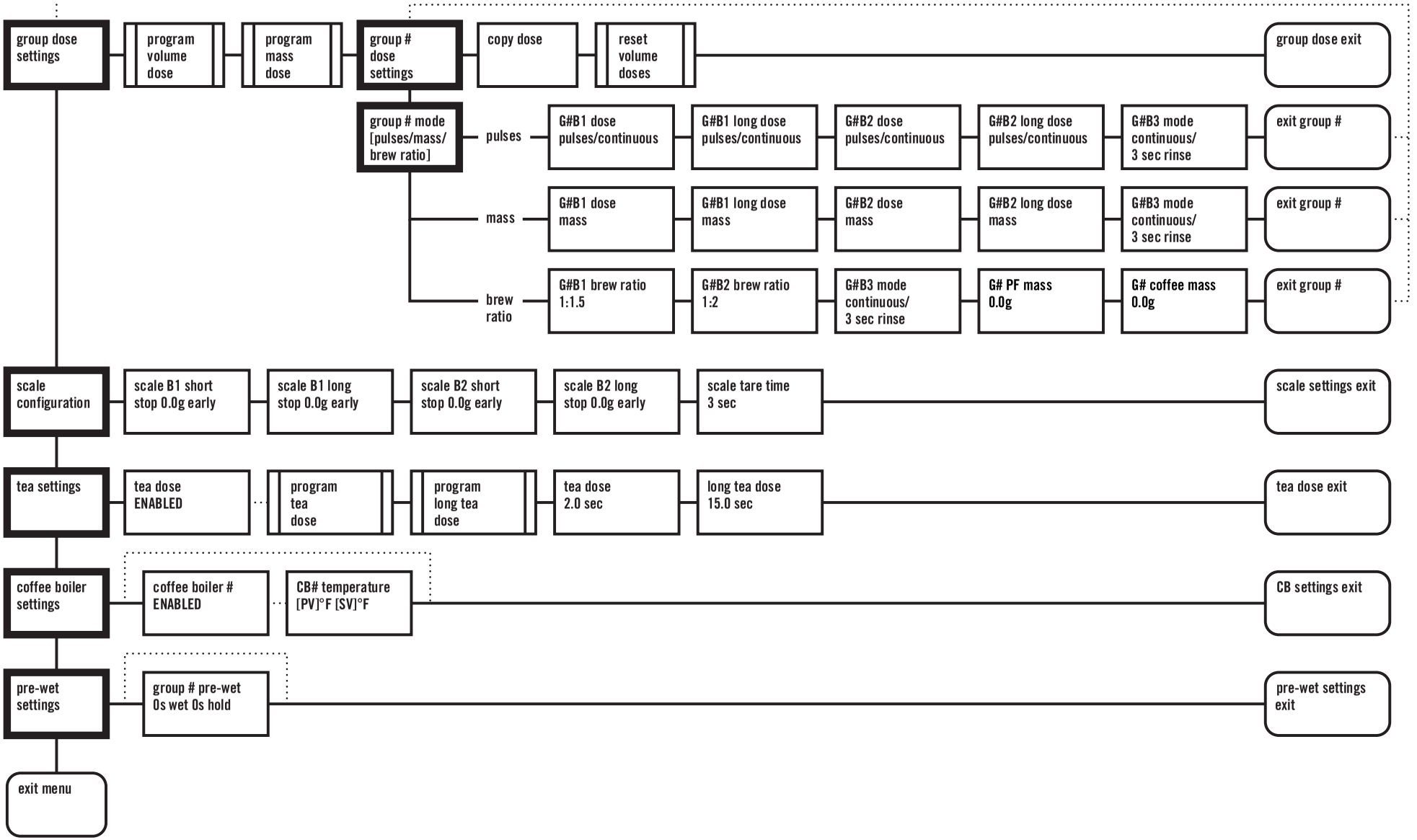
The display will flash values for three variables: Ratio, Trials and Quality. Record these values, and compare to the chart below. If any of these values are outside of the specified range, ensure there is nothing touching or interfering with either the load cell or scale plate. Recalibrate. If any of the values are still out of the specified range, contact Aftersales Solutions. Repeat process to calibrate additional groups.

Ratio	350-400
Trials	2-6
Quality	The difference between the two number should be <300

To Check Calibration:

- Enter technician level programming by holding G1B3 for 10 seconds until prompted for a password. (Technician level password: B1, B2, B3, B1, B2, B3).
- Navigate to “Scale Configuration” > “Start Scale Testing.”
- When the ▮▮▮ stops blinking, 0.0 ± 0.1 g should be displayed for each group scale.
- Place the 100.0g weight on each scale.
- Display should show 100.0 g ± 0.1 g.
- If scale is outside of range, either at 0.0 or 100.0, or the reading is noisy, ensure there is no mechanical shunting. Ensure nothing is interfering with the load cell or scale platform. If the drip tray and portafilter platforms are in place during testing, ensure the drip tray is properly oriented with the holes toward the barista. Recalibrate. If any of the values are still out of range, contact Aftersales Solutions.

Linea PB | Barista Level Programming Tree



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