The Swift was born of a desire to offer consistent shot quality while reducing coffee waste and barista fatigue.

The Swift grinds, doses, and tamps coffee directly into the portafilter, eliminating the need to do this manually. It measures and doses by volume, not time, so waste and product inconsistency are reduced. At the same time, the Swift enhances coffee freshness by grinding coffee by dose, not by bulk. The Swift accomplishes this by tamping the coffee as it is ground. When the volume of ground coffee in the portafilter reaches the set level, the grinding motor turns off. The tamping motor continues to run for 1-3 seconds, “polishing” the tamped coffee.

adjusting the grind

To achieve the desired brew time and shot consistency, a manual adjustment will need to be made to modify the coarseness or fineness of the coffee grounds. The tamping pressure is not adjustable and remains constant. Please note that temperature, humidity, and how fresh the coffee is will cause slight variations in shot times. This is normal.

1. Locate the grinder adjustor knob that corresponds to the left or right side of the grinder.
2. Turn the knob in the appropriate direction for the adjustment needed while the grinder is on. Making adjustments when the grinder is not grinding coffee will cause damage to the machine over time. Grinding finer coffee will result in a slower pour. Grinding coarser coffee will result in a faster pour.
3. Once the adjustment has been made, pull several shots to confirm the desired result. Make further adjustments if necessary.
swift equipment care

Cleaning and regular maintenance of your Swift are paramount to the health of your grinder and the quality of your coffee beverages. Old coffee residues will spoil the flavor of your espresso drinks and interfere with the mechanical operation of the grinder.

daily cleaning:

When performing any cleaning or maintenance, always turn off and unplug the grinder. Never use any chemical cleaners on the hoppers or grinder.

bean hoppers:

1. Close the bean gate.
2. Loosen the safety screw that secures each hopper to the base.
3. Remove hoppers from grinder.
4. Clean out the inside of each hopper with a clean dry towel. Pay close attention to the bean gate area.

grind chambers:

1. Vacuum out grind chambers.
2. Wipe the grind chamber with a clean dry towel.
3. Locate the clean-out tool access hole on either side of the Swift tamper tower.
4. Gently insert the clean-out tool into the coffee chute.
5. With caution, wiggle and rotate the tool to loosen any residual coffee.
the impeller:

1. Remove tower cover.
2. Push the shaft brake backwards and hold.
3. With the brake applied, use your thumb and forefinger to remove the impeller clockwise.
4. Clean impeller with a soft dry cloth.
5. With the impeller removed, clean around the bayonet ring and collection area with a brush and wipe away loose grounds.
6. With the brake applied, reinstall the impeller by turning counterclockwise.

preventative maintenance

Preventative maintenance should be performed on a quarterly basis and should be carried out by a service technician. This maintenance should include checking and adjusting the coffee dose, deep cleaning the grind chambers, and replacing the burrs if applicable. Burr replacement should occur every 2000 lbs or if burrs are damaged.
Troubleshooting Guide

Grinder will not turn on

- Confirm the power switch has no light present.
- Confirm the grinder is plugged in to a working outlet.
- Confirm main breaker in box has not tripped. Reset breaker.

Grinder will not grind coffee

- Confirm grinder is on.
- Confirm empty portafilter is present and fully engaged in the Swift.
- Confirm grinder is not clogged. Vacuum out all coffee beans from grind chamber and use clean-out tool.
- Reset breaker on back side of grinder – if breaker trips more than once, call a technician.

Grinder will not tamp coffee

- Confirm portafilter baskets are Swift baskets with an S19, S22, or S28 stamped on them.
- Baskets should have a matte finish. Use a scrub pad or emery cloth to roughen surface.
- Grind may be too course. Make the grind finer.
- Confirm coffee dose is appropriate for the size basket being used. If not, adjust the dose.

Inconsistent shots

- Confirm when burrs were last changed. Replace at 2000lbs.
- Ensure fresh beans are being used.
- Compare 10 doses to each other by gram weight with a scale. Dose should be within 1 gram difference.

If steps in this guide do not resolve the issue or there is an issue outside of this guide’s scope, call a technician to diagnose and repair the grinder.

For any questions, please contact the La Marzocco USA Solutions department at: solutions.usa@lamarzocco.com or 206-706-9104 x101.