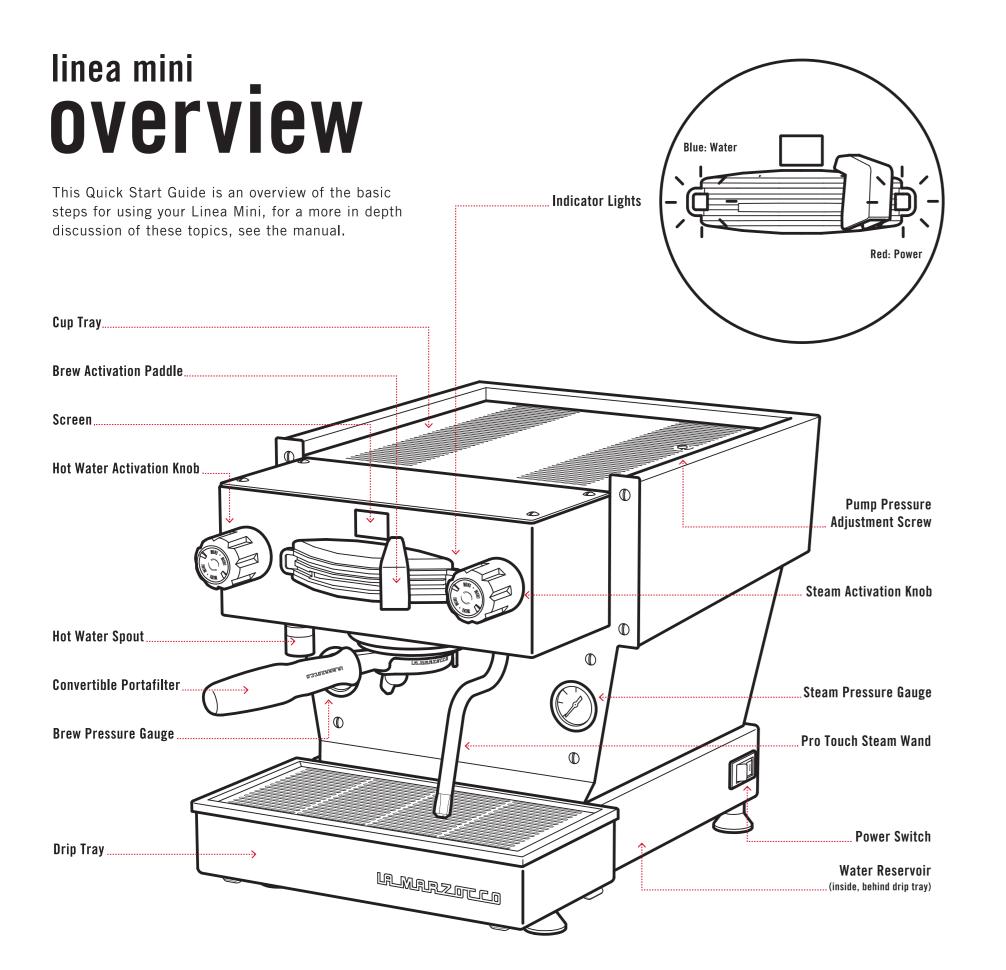


quick start guide

WWW.LAMARZOCCO.COM

VIA LA TORRE 14/H 50038 SCARPERIA E SAN PIERO FLORENCE - ITALY





view complete instructions online at www.lamarzocco.com

unpacking & set up

You will need two people to lift the machine, it is over 70 lbs (30 kg). During setup refer to the manual for more detailed information.



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

Slide reservoir back into place.

making coffee

Remove the portafilter from the Linea

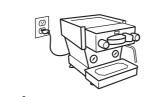
it is clean and drv.

Mini and wipe out the filter basket so that

Flush the group by moving the paddle to

the BREW position and then STOP

Replace drip tray.



Plug the machine into a wall outlet.

Turn on machine. Wait for the machine

light will turn solid when ready to brew.

The gauge on the right will read between

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

to warm up. The blinking red power

1.3 and 2.0 when ready to steam.

If using a scale, set portafilter on

Insert portafilter into Linea Mini

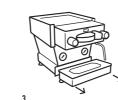
Place your preferred cup(s) under the

portafilter spouts. If using a scale,

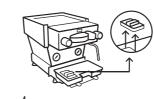
and tare it to zero.

place the cup(s) directly on the scale

the scale and tare it to zero.



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



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

When you have dosed the desired

amount. level out your coffee

Push paddle back to the STOP

The display will show the time of the

last shot until the next shot is pulled.

position to stop the shot.

Right red light blinks when the machine is heating up, and will become solid red when it's ready

Left blue light will be solid when water is above the minimum fill level. When the reservoir is

The gauge on the left should never read above 12 bars of pressure, if it does please see the

below the minimum fill level the blue light will start blinking.

manual for adjusting the expansion valve.

Dose the appropriate amount of

coffee for the basket, if you are using

fill basket and swipe extra off the top.

the 17 gram basket, dose 17 grams or

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.



Pour water into reservoir. Replace reservoir cap.

Tamp the coffee in the basket.

pressure with the tamper.

applying 20 - 30 lbs. (9-14 kg) of

Remove portafilter and discard the

For more information on making

navigate to the Education tab.

coffee visit lamarzoccohome.com and

puck.



nitcher with cold milk.

Fill the pitcher 1 cm below the

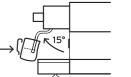
spout indent on the interior of the

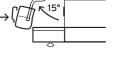
steaming milk

Purge the steam wand and

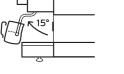


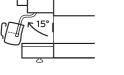
Tap the pitcher and swirl to pop any bubbles and incorporate the foam floating on top with the liquid below.





steam tip.





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



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),





for more information scan this QR code



You will need a steaming pitcher and cold milk

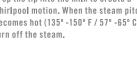
clean with a damp cloth.



Purge the steam wand.



Pour into your cup with espresso.



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



Place all parts (filter baskets and

with cleaning solution.

portafilter head) into bowl of hot water

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

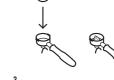




Remove portafilter and lift out the filter hasket (may require use of screwdriver) Drop filter basket into medium bowl with cleaning solution.

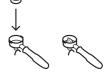
30 minutes, they will need to be

wiped out and cleaned under running



Place "blind" basket with no holes into portafilter. Add 3 grams of cleaning solution in to the blind

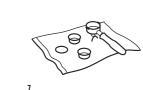
After the parts have soaked for 20 -

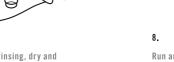




- 1. 1 erogation x 15 seconds, wait 30 seconds.
- 2. 10 erogations x 5 seconds each, waiting 3 seconds in between. 5 seconds each.







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

3. Empty portafilter and turn on brewing cycle to flush out cleaning solution. 4. Re-insert portafilter and run 10 times for



When done rinsing, dry and replace all the parts.