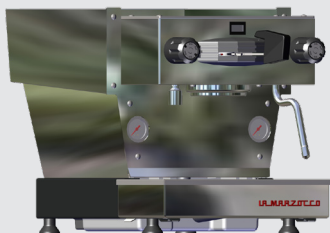


manual

manuel

linea mini 2023



la marzocco
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linea mini 2023

Operating Manual V1.0 - 09/2023



Chapters

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Original instructions verified by the
manufacturer.



Scan QR Code to view the complete
Software Programming Guide available on
the techcenter website.

Printed on recycled paper.

certifications available:





IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or electrical parts in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control

WARNING
SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

- to “off,” then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Save these instructions.
14. Use, cleaning and maintenance of this coffee machine are realized by people (including children more than 8 years of age) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, as long as they have been given supervision by a person responsible for their safety and if they understand dangers.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of the reach of children less than 8 years of age.
15. The service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
16. Any modification to the equipment is prohibited; the manufacturer cannot be held liable for damage to property, animals, and/or persons if the equipment undergoes technical and aesthetic changes, changes in performance and characteristics, and in general is tampered with in one or more of its constituent components.
17. Do not immerse the coffee machine in water. It is an electrical appliance.

2. General Information

WARNING

The manufacturer declines any responsibility for any event leading to liability suits whenever grounding has not been completed according to current local, national, and international regulations and electrical codes, or other electrical parts have been connected improperly.

WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING

The warranty will be void in case of:

- Incorrect use, not in accordance with the design purpose;
- Use of non-genuine spare parts;
- Power cord tampered with;
- Components tampered with;
- Repairs made by unauthorized personnel.

WARNING

Hazardous voltage disconnect from power supply before servicing.

WARNING

The machine must be installed so that qualified technical personnel can easily access it for maintenance.

WARNING

In order to prevent cracks or leakage: do not store or install the coffee machine in places where temperature may cause boiler or hydraulic system water freezing.

WARNING

To reduce the risk of injury, do not drape cord over the counter top where it can be pulled on by children or tripped over unintentionally.

Espresso coffee machine essentially made up of a brewing group of hot water for espresso coffee and a steam boiler that is able to supply steam and hot water for infusions.

This appliance is intended to be used for household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential-type environments;
- bed & breakfast-type environments.

About this manual

This operating guide is an integral and essential part of the product and must be supplied to users. Users are asked to read the enclosed warnings and cautions carefully, as they provide valuable information concerning safety during installation, operation, and maintenance.

This manual must be kept in a safe place and be available for consultation to new and experienced users alike.

Remove machine from packaging

1) Ensure product's integrity by inspecting the packaging, making sure it presents no signs of damage which might have affected the enclosed machine.

2) Check the machine's integrity after having carefully removed the packaging. Packaging (boxes, plastic bags, foam parts and whatever else) must not be left within easy reach of children, due to the potential danger it represents, nor be discarded in the environment.

Safety instructions

1) Check to see that data on the rating plate corresponds to those of the main electrical supply to which the machine will be attached.

This equipment must be installed to comply with applicable federal, state or local plumbing codes.

2) The installation must be performed according to local electrical and plumbing codes and regulations. The installation also must comply to the manufacturer's instructions, and must be performed by qualified and authorized personnel.

3) Incorrect installation may cause injury/damages to people, animals or objects, for which the manufacturer shall not be held responsible.

4) Safe electrical operation of this device will be achieved only when the connection to the power outlet has been completed correctly and in observance of all local, national, and international electrical codes

and safety regulations, and particularly by grounding the unit. Make sure grounding has been done properly as it represents a fundamental safety requirement. Ensure qualified personnel check such connection.

5) Furthermore, you must ensure that the capacity of the available electrical system is suitable for the maximum power consumption indicated on the espresso machine.

6) We do not recommend using adapters, multiple plugs and/or extension cords. If you cannot avoid using them, make sure that they are exclusively of the kind which conforms to local, national, and international electrical codes and safety regulations, being careful not to exceed the power and current ratings indicated on such adapters and extension cords.

7) This device must be used exclusively for the functions it has been designed and built for. Any other application is inappropriate and dangerous.

The manufacturer shall not be held responsible for any damages caused by improper and/or irrational use.

8) Using any electrical device requires that certain fundamental rules be observed. In particular:

- do not touch the device with wet or moist hands and feet

- do not use the device while not wearing shoes
- do not use extension cords in bath or shower rooms
- do not unplug the device from the power outlet by pulling on the power supply cable
- do not expose the device to atmospheric agents
- do not allow children or untrained people to use this device

9) Before performing any maintenance and/or cleaning operations (other than back-flushing the group), turn the main switch to the “0” position, and disconnect the machine from the electrical network by unplugging the cord or by switching off the relative circuit breaker. For any cleaning operation, follow exclusively the instructions contained in this manual.

10) If the machine is operating in a faulty manner or stops working, disconnect it from the electrical network (as described in the preceding point). Do not attempt to repair it. Contact a qualified and authorized professional to perform any repair. Any repair must be performed exclusively by the manufacturer or by an authorized centre using only original parts. Non compliance with the above could compromise the safe operation of the machine.

11) In order to avoid dangerous overheating problems, it is recommended that the power supply cable be unfurled completely.

12) Do not obstruct air intake and exhaust grilles and, in particular, do not cover the cup warmer tray with cloths or other items.

13) The machine's power supply cable must not be replaced by users. In case the power supply cable becomes damaged, shut off the machine and disconnect the machine from the electrical network by unplugging the power cord or switching off the relative circuit breaker and close off the water supply; to replace the power supply cord, contact qualified professionals exclusively.

14) These instructions are also available in an alternative format on a website <http://techcenter.lamarzocco.com>.

15) Minimum requirements for WiFi connection:

- device running Android version 6+ or iOS version 10+;
- wireless network 2.4 GHz;
- La Marzocco app available at the official stores Play Store and App Store.

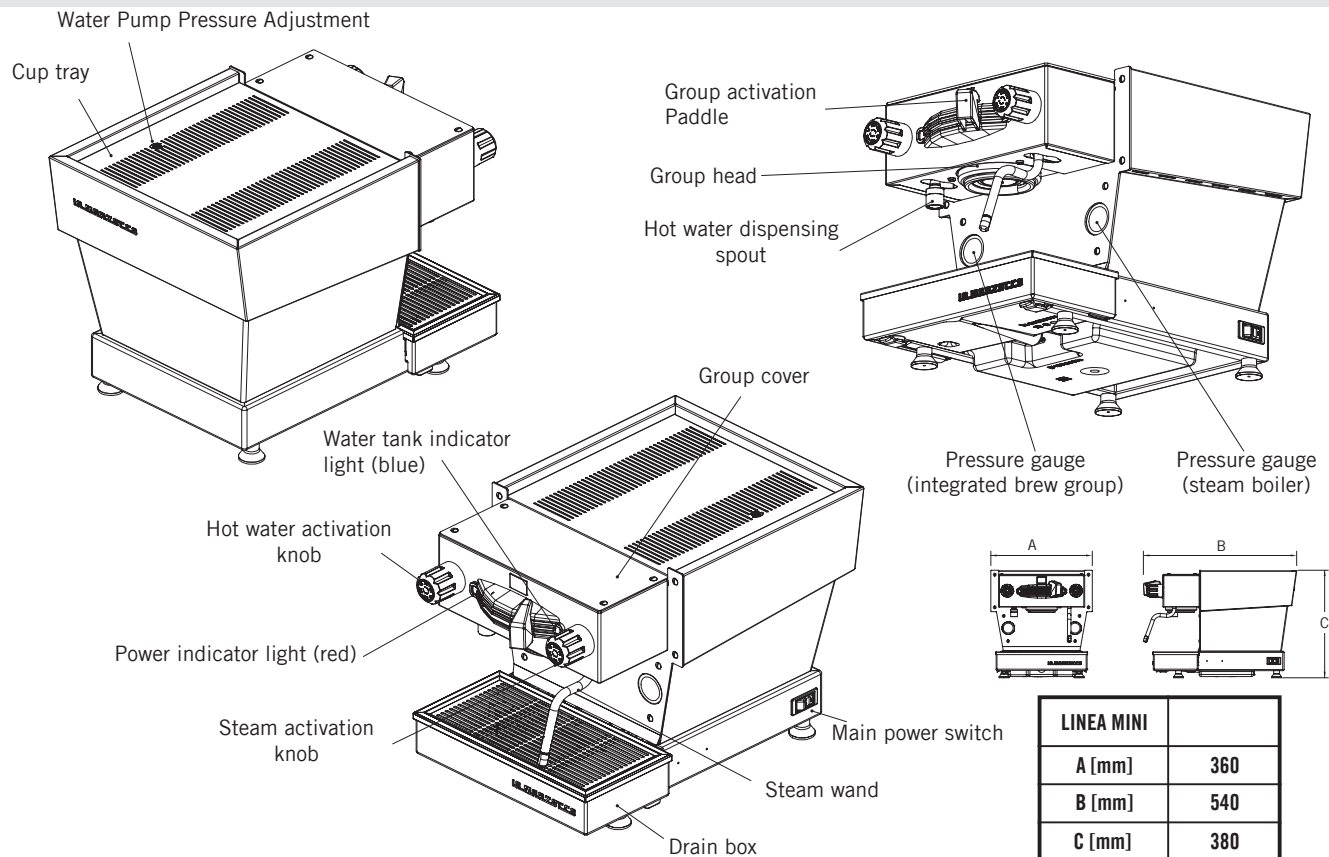


Water specifications table

		Min.	Max.
T.D.S.	ppm	90	150
Total Hardness	ppm	70	100
Total Iron (Fe ²⁺ /Fe ³⁺)	ppm	0	0,02
Free Chlorine (Cl ₂)	ppm	0	0,05
Total Chlorine (Cl ₂)	ppm	0	0,1
pH	value	6,5	8,5
Alkalinity	ppm	40	80
Chloride (Cl ⁻)	ppm	not more	30

N.B.: Test water quality (the warranty is void if water parameters are not within the range specified in the section “installation”)

3. Machine Description



LINEA MINI	
A [mm]	360
B [mm]	540
C [mm]	380
WEIGHT [kg]	30

Figure 1 - Machine Description

4. Installation

WARNING

The coffee machine must be placed in a horizontal position on a counter higher than 90 cm from the ground.

WARNING

The expansion valve can discharge water as hot as 200°F / 93°C. Adequate protection for handling this component is needed before attempting to adjust.

WARNING

This machine is not suitable for outdoor use.

WARNING

The machine is intended to be permanently connected to mains power supply. It is mandatory that a residual current device (RCD) with a rated residual operating current not exceeding 30 mA is installed.

WARNING

This machine is designed to be used with an operating cycle of 100 ml of coffee, one minute of steam delivery, 100 ml of hot water, 1 minute OFF. A more intense use could cause the intervention of the protection device.

Note:

- Minimum room temperature: 5°C/41°F
- Maximum room temperature: 32°C/89°F
- The weighted sound pressure level of the machine is lower than 70dBA.
- This machine complies with the standard 61000-3-11, the impedance at the supply interface must be $Z_{max} = 0.356 \Omega$.

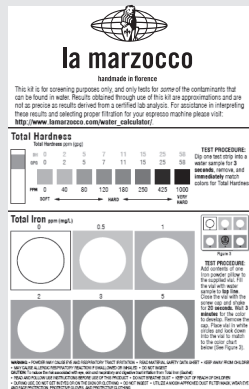
Espresso machine installation, linea mini

1) Fill water reservoir with potable water.

Once the espresso machine has been unpackaged, placed on a hard surface.

Remove the drain tray and slide the water reservoir until the water reservoir fill cover is accessible. Remove the cover and fill water reservoir with potable water. Replace the fill cover and slide the water reservoir to the operating position and replace the drain tray. In order to connect the machine up to the water mains proceed according to the indications given in the Installation Guide and in compliance with any local/national safety standards of the location in which the machine is being installed.

To guarantee a correct and safe functioning of the machine and to maintain an adequate performance level and a high quality of the beverages being brewed it is important that the incoming water be of a hardness greater than 7°f (70ppm, 4°d) and less than 10°f (100ppm, 6°d), pH should be between 6.5 and 8.5 and the quantity of chlorides be less than 30mg/l. Respecting these values allows the machine to operate at maximum efficiency. If these parameters are not present, a specific filtration device should be installed, while always adhering to the local national standards in place regarding potable water.



In order to enable you to check if your water supply is within the suggested ranges, La Marzocco machines will be equipped with a quick water test kit (see image below) including 6 test-strips and instruction cards.

The parameters that you can measure are Total Hardness, Total Iron, Free Chlorine, Total Chlorine, pH & Total Alkalinity, Chlorides.

Ideally, you should perform a test on the water BEFORE the water treatment system and again AFTER the water system in order to verify if this is actually matching our suggested ranges.

Once the test has been performed, learn which treatment system is most appropriate for your particular water supply by filling out the online water calculator on our website: LA MARZOCCO WATER CALCULATOR (http://www.lamarzocco.com/water_calculator/).

2) Connect espresso machine to power supply.

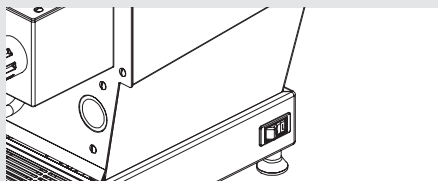
Connect the espresso machine to a power supply that is rated in accordance with the 10

serial plate on the espresso machine.

3) Filling the boilers with water.

Complete the following steps to properly fill the boiler tanks:

Steam boiler: Turn the main switch to position “1”, the steam boiler will then automatically fill to a predetermined level. When the correct water level in the steam boiler is reached, the machine will automatically stop filling.



NOTE: It may be necessary to re-fill the water reservoir during this process.

Integrated brew group: The water flows inside the Integrated brew group directly when the water pump is activated. When the linea mini is turned on the electronics will activate the water pump to fill both boilers.

4) Verify filling of boilers.

The installation is now complete and the espresso machine should be heating to the operating temperatures.

Brewing after first installation

Once the first installation procedures are finished, before proceeding with brewing coffee, hot water and steam, please follow these steps:

- Engage the portafilter by inserting it into the group head and rotate the handle from left to right. Once the portafilter is inserted properly, you can move the paddle on the left side to start the flow of water through the portafilter. Brew water through the group for at least two minutes.

- Being careful to avoid burns, turn on steam wand for at least one minute.
- Turn on the hot water valve for the time necessary to allow at least 1 liter of water to be brewed.

5) Waiting for the espresso machine to heat to operating temperature.

During this time, the pointer of the Integrated brew group pressure gauge may reach as high as 12 bar. This may happen anytime that the heating element is in the “on” condition. If the pressure exceeds 12 bar then it will be necessary to adjust the expansion valve in such a manner that the pressure never exceeds 12 bar.

In normal operating conditions, the Integrated brew group pressure gauge can read anywhere from 0-12 bar. When brewing, the pressure should be set to

approximately 9 bar.

The machine is ready to brew water when the power indicator light (red) is ON.

When the machine is warming up the power indicator light (red) is flashing.

NOTE: As the steam boiler reaches operating temperature you may hear air and steam escaping from the boiler. This is a normal sound. As the water boils, air in the boiler is replaced by steam and exits through the vacuum breaker. As the boiler get closer to operating temperature the vacuum breaker closes and the steam is no longer able to escape. This process allows the air in the steam boiler to escape and to be replaced by water vapor.

6) Machine plate:

Machine CE plate



Machine ETL plate



Machine KC plate



7) FCC certification (U.S.A. and CANADA only).

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio

communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

The espresso machine is equipped with a dedicated radio module that meets FCC and ISCED certification requirements.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment

FCC ID: 2AZUJ-SYS-C60-LMC1

IC ID: 27093-SYSC60LMC1

8) Adjusting water pump pressure.

The water pump is factory set at 9 bar pressure. If it becomes necessary to change the pressure please use the following procedure:

1. Locate the water pump adjustment screw and loosen the lock nut.

2. Adjust the water pump pressure to the desired measurement.
3. Rotate clockwise to increase pressure and counter-clockwise to reduce pressure.

WARNING

The water pump pressure should be adjusted when the machine is operating and there is coffee in the filter-holder. Reduce this operation to the bare minimum.

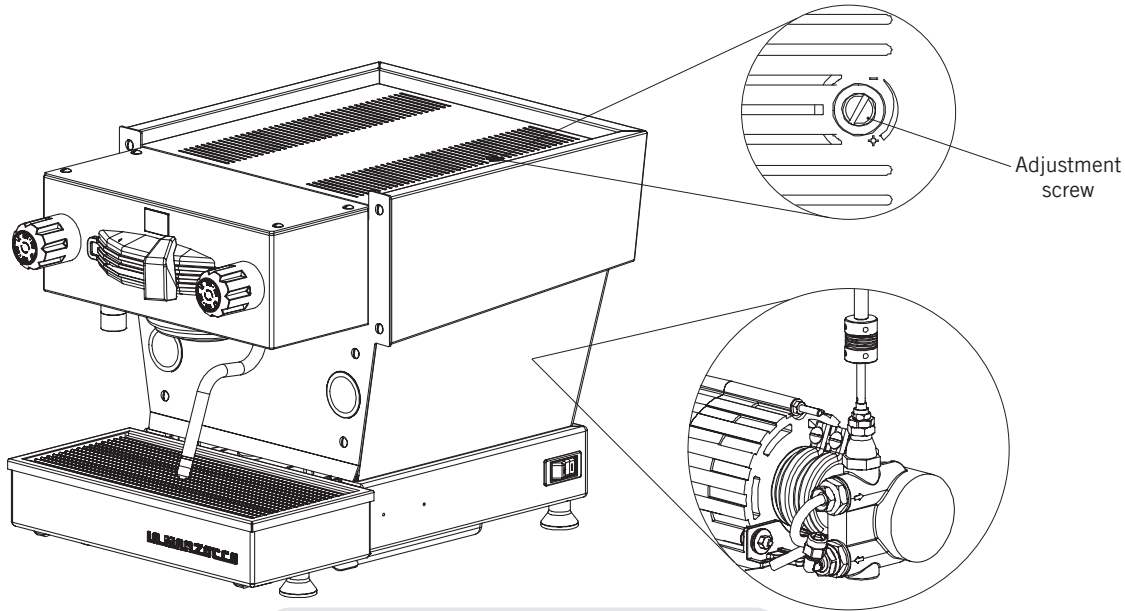


Figure 2 - Water Pump Pressure Adjustment

5. Operation

WARNING

The integrated brew group and steam boiler contain water at elevated temperature. Water temperature over 125°F / 52°C can cause severe burns instantly or death from scalding (integrated brew group 200°F/93.3°C - steam boiler 260°F / 127°C).

WARNING

The machine must not be dipped in, nor splashed with, water in order to clean it. For cleaning operations, please follow the instructions listed below very carefully.

WARNING

This machine is designed only for preparing coffee and hot drinks.

WARNING

To avoid the risk of injury, do not open the brew chamber during the brew process.

1. Installing the portafilter.

Install the portafilter by inserting it into the integrated brew group and rotate the handle from left to right. Once the portafilter is inserted properly, you can move the paddle handle from right to left to start the flow of water through the portafilter. It is important that the portafilter is at operating temperature prior to filling with coffee.

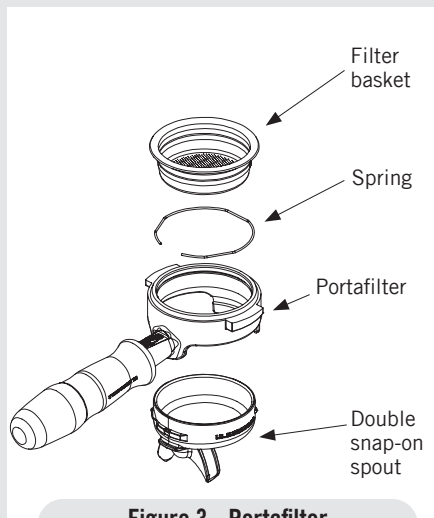


Figure 3 - Portafilter

Allow hot water to pass through the empty portafilter for a few seconds before the brewing process to pre-heat the portafilter.

NOTE: It is important to leave the portafilter locked in the espresso machine when not in use. The portafilter must remain heated for the brewing process to function correctly.

2. Brewing coffee. It is now possible to remove the portafilter to make a coffee beverage. Place some ground coffee in the portafilter basket using the single or double basket. Press down on the ground coffee with the supplied tamper and install the portafilter on the linea mini. Move the paddle handle from right to left to begin brewing (see Fig.1 page 8).

With the La Marzocco App it is possible to adjust the temperature of the coffee brewing water.

It is recommended to wait for a few seconds until the desired temperature is achieved.

If you want to decrease the temperature, it is recommended to dispense water from the group for a few seconds to speed up the process.

NOTE: Some users believe it is important to allow water to pass through the integrated brew group prior to installing the portafilter to flush any remaining coffee oils and particles from the integrated brew group. Some also flush just after brewing for the same reason. Please experiment to make the best possible procedure for your coffee. There are many techniques for brewing espresso. You can find instructions for many techniques on websites, blogs and forums.

3. Dispensing steam.

In order to allow for any condensed water in the wand to be released ALWAYS allow some steam to be discharged by turning on the valve before inserting the steam wand into the pitcher of liquid to be heated.

Dip the steam wand into the liquid to be heated. Rotate the steam knob to activate the steaming process.

The steam valve has a variable flow control. The steam will transfer heat to the liquid raising its temperature. Be careful not to allow liquid to overflow in order to avoid severe burns.

Steaming milk for cappuccinos and other beverages is very easy but making it just right requires some skill. Please experiment with various techniques to find the best method for your milk. You can find many discussions about the steaming of milk on the internet.

NOTE: It is important to have a sufficient volume of liquid in the steaming pitcher.

Therefore if you intend to steam small amounts of milk it is necessary to use a small pitcher. If you intend to steam larger quantities of milk then it is necessary to use a larger steaming pitcher. Using too little milk in a steaming pitcher can allow the milk to be “blown out” of the pitcher. A good rule to follow is to fill the steaming pitcher only half full of liquid.

NOTE: In order to prevent the heated liquid from being sucked back into the steam boiler it is recommended that you purge the steam system after heating any liquid. Purge the system by opening the steam valve for a few seconds to allow steam to escape to the atmosphere from the end of the steam wand.

4. Dispensing hot water.

You may dispense hot water by using the hot water nozzle. To dispense hot water rotate the left knob (see Fig.4 page 14).

This knob commands the hot water delivery.

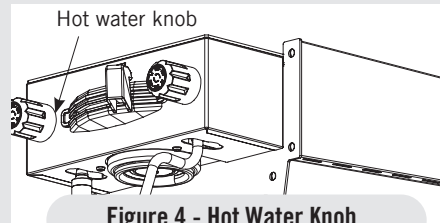


Figure 4 - Hot Water Knob

5. Connect/disconnect the coffee machine to/from the WiFi network.

Use the app for the first connection to your WiFi network.

Subsequently, when the coffee machine is turned on, it will automatically connect to the WiFi network.

For disconnecting the coffee machine from the WiFi network, remove the water tank, make sure that the blue LED flashes, operate 5 consecutive times the paddle lever within a time of 10 seconds.

Now the machine is disconnected.

To restore the connection of the machine, just turn it on again using the switch.

6. Activation of the flush function.

The flush function is activated by operating the lever shown in figure 5, turning it from the dispensing position to the deactivation position within 1 second. The machine will dispense hot water for a certain number of seconds (the default setting is 5 seconds, but this can be changed via App).

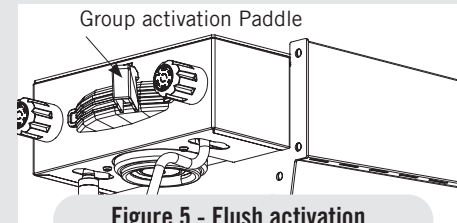


Figure 5 - Flush activation

WARNING

If the above-mentioned instructions are not adhered to the manufacturer cannot be held responsible for damage to persons or things.

1. Hot water dispensing.

Hot water may be dispensed from the Hot Water Wand on the left side of the machine. This is accomplished by rotating the left knob (see Fig.6 page 14).

2. General notes for coffee preparation.

The portafilters must remain heated since they are at the lowest position of the group itself, and they are partially isolated from the group due to the rubber gasket between them. This can be accomplished by leaving the portafilters installed in the machine when not in use. The portafilter may also be actively heated by rotating group activation paddle to flush hot water through the portafilter then turning off the water flow.

3. Coffee grind.

The size of the coffee granules is extremely important in preparing a good cup of coffee, along with the type of coffee blend used. The ideal grind can be determined by making various coffees using the amount of ground coffee that you would normally use for each cup (we recommend at least 6g). The best grind is that which allows coffee to flow out from the portafilter spouts neither too slowly, drop by drop, nor too quickly. A general rule is that a double dose should dispense approximately 60ml/ 2 fluid oz. of espresso in approximately 25 seconds. This time may be adjusted by varying the coarseness of the grind.

N.B.

If the machine has not been used for more than 8 hours or, in any case, after long periods of being idle, in order to use the machine to its full potential it is necessary to perform some cleaning cycles before brewing beverages as follows:

- Group: with the portafilter engaged in the group brew water through it for at least two minutes.

- Being careful to avoid burns, turn on the steam wand for at least one minute.
- Turn on the hot water valve for the time necessary to allow 1 liter of water to be brewed.
- If using the machine with water reservoir, change the water in the reservoir daily.

If the machine is not going to be used for long periods of time, it is advisable to follow these safety indications:

- Disconnect the machine from the water mains or interrupt the water connection via a mains tap.
- Disconnect the machine from the electrical mains.

7. Preventative Maintenance and Cleaning

WARNING

Jets of water should not be used to clean the machine, nor should it be placed where water jets are used.

WARNING

Do not remove the filter holder while relative group is brewing hot liquids. The integrated brew group contains water at elevated temperature. Water temperature over 125°F / 52°C can cause severe burns instantly or death from scalding.

WARNING

The machine must not be dipped in, nor splashed with water in order to clean it. For cleaning operations, please follow the instructions very carefully.

WARNING

The expansion valve can discharge water as hot as 200°F / 93°C. Adequate protection for handling this component is needed before attempting to adjust.

WARNING

This machine is designed only for preparing coffee and hot drinks.

Cleaning (Daily)

1. Cleaning the diffuser screen and diffuser screw.

During the discharge operation (subsequent to coffee brewing), small amounts of coffee grounds may slowly build-up on and obstruct, even partially, the diffuser screen. Turn off the machine and remove the diffuser screen by unscrewing the diffuser screw. Soak in detergent powder liquid following the instructions of detergent manufacturer. Rinse thoroughly with clean water puro caff. Install and run hot water through the group head several times with the screen installed.

2. Cleaning the brewing system.

Insert the blank basket into the portafilter and put the correct amount of espresso cleaning product (following the product's instructions) into the filter, engage the portafilter into the Integrated Brew Group.

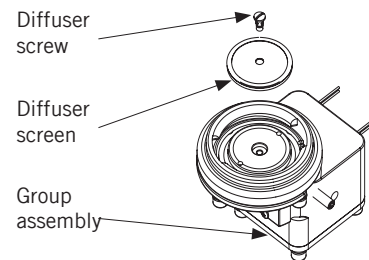


Figure 5 - Integrated Brew Group

- Move the group activation paddle for said group, as if you were making a regular cup of coffee. Stop the water after about 15-20 seconds.
- Start and stop the group several times until you notice clear water being released instead of soapy water when you remove the portafilter. Do not remove the portafilter when group is dispensing water.
- Rinse the group using a normal filter in the portafilter, by running hot water through it several times.

3. Cleaning the body.

Wipe the stainless steel surfaces with a soft, non abrasive cloth in the direction of the glazing marks, if any. Do not use any alcohol or solvents whatsoever on painted, imprinted, or plastic parts in order not to damage them. Clean the side panels using a soft cloth. Clean only with a damp soft cloth or possibly soaked in warm water and mild soap.

4. Cleaning the steam nozzles.

Steam nozzles must be cleaned immediately after use with a damp cloth and by producing a short burst of steam so as to prevent the formation of deposits inside the nozzles themselves, which may alter the flavor of other drinks to be heated. If milk residue is present on the steam wand, soak the tip in a container of hot water, then it will be possible to wipe the tip clean. Repeat process if residue remains.

5. Cleaning the hot water nozzles.

Hot water nozzles must be cleaned periodically with a damp cloth soaked in water and/or mild soap.

NOTE: This cleaning schedule is based upon a moderate to average use (5-20) cups per day. If machine use is less than moderate then this schedule may be adjusted accordingly.

6. Clean the water reservoir and the drain

box: The water reservoir needs to be cleaned periodically to ensure that no algae forms on the inside surfaces. To clean, first remove the water reservoir from the machine. Disconnect the clear plastic water intake hose. Hand wash each part with water containing mild soap.

7. Steam boiler draining.

Yearly, we recommend to fully drain the steam boiler by means of the specific drain cock located on the side of the boiler or under the boiler.

Cleaning frequency

Daily

- Portafilter
- Filter
- Diffuser screen
- Diffuser screw
- Steam wand (just after use)
- Drain grille

Weekly

- Water Reservoir
- Drain Box

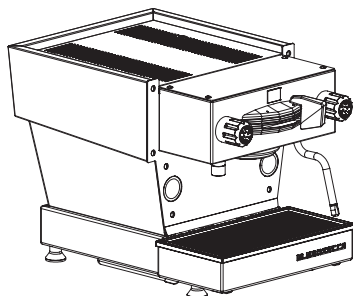
Monthly

- Cleaning the hot water nozzle

N.B.: For details about cleaning, refer to the quick start guide on the website

8. Installation Guide

1. Unpack linea mini Espresso Machine	page 19	7. Monitor steam boiler pressure	page 23
2. Fill with water (initial fill)	page 19	8 . Brew espresso	page 24
3. Drain box alignment	page 20	9. Verify working boiler pressures	page 24
4. Connect to power supply	page 20	10. Integrated brew group temperature	page 25
5. Turn on main power	page 21	11. Steam boiler temperature	page 25
6. Monitor integrated brew group pressure	page 22		



1

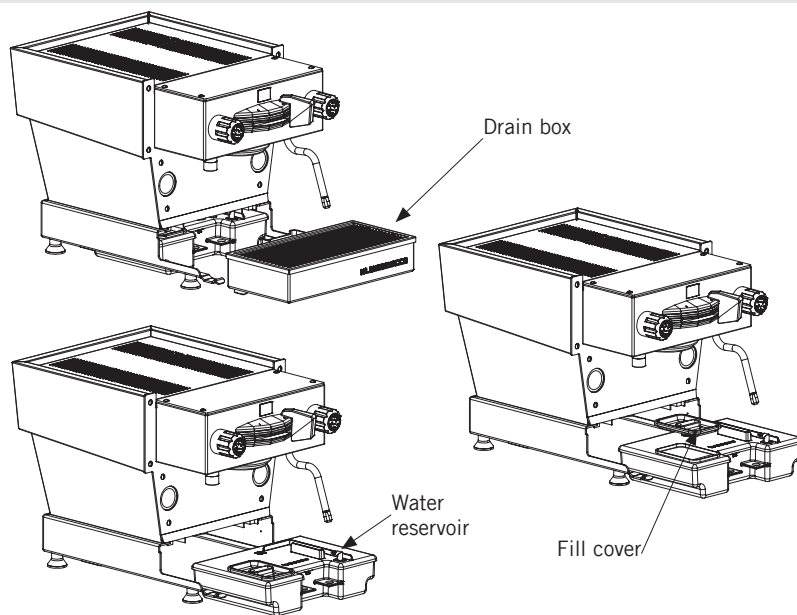
Unpack espresso machine and set on a level surface. Ensure all accessories are included with shipment. Check for any visible damage to espresso machine.

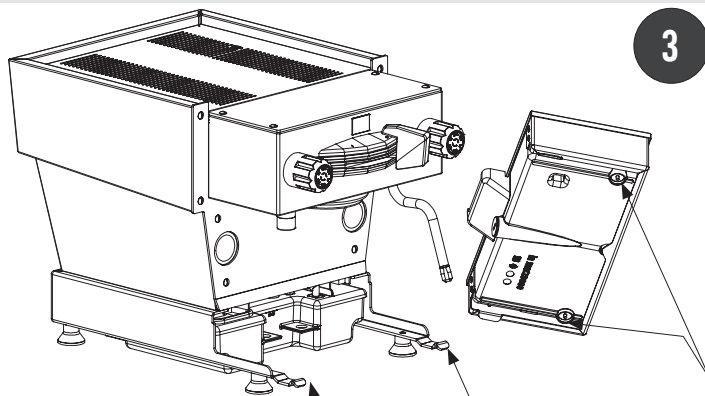
WARNING
The coffee machine must be placed in a horizontal position on a counter higher than 90 cm from the ground.

2

Remove/Open the fill cover and fill the reservoir with filtered water. Slide the reservoir back into position and replace the drain box. Make sure the drain box is inserted fully. The water reservoir must make contact with the level indicators on the rear side.

NOTE: The linea mini is configured to work with the water reservoir.





3

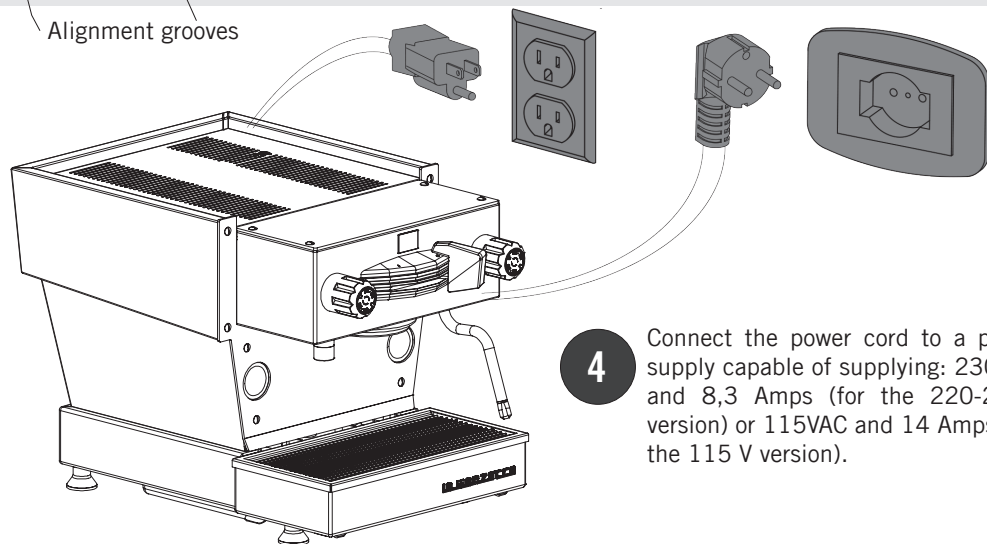
IMPORTANT NOTE:

The drain box must be installed correctly for the machine to function properly. The drain box has two magnets that mate with two alignment grooves on the base of the linea mini. When installing the drain box, ensure that the alignment magnets are inserted into the alignment grooves. It may be necessary to push slightly on the front of the drain box to achieve proper alignment.

When the machine is ON and the water tank is full, the water reservoir indicator light (blue) is ON; if the water tank is empty the water reservoir indicator light (blue) is flashing.

Alignment magnets and grooves

Alignment grooves

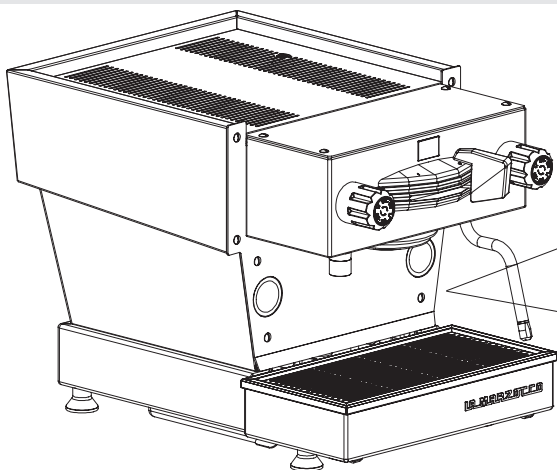


4

Connect the power cord to a power supply capable of supplying: 230VAC and 8,3 Amps (for the 220-240V version) or 115VAC and 14 Amps (for the 115 V version).

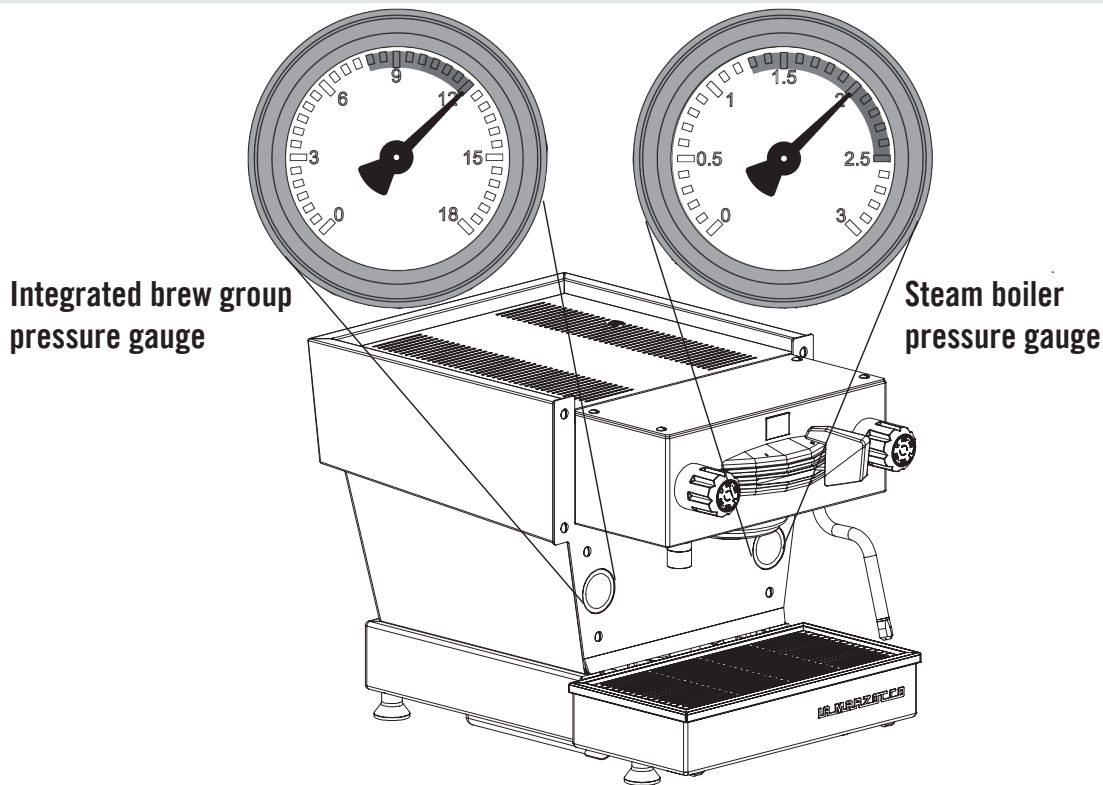
5

Turn on power by pressing the main power switch. The main power switch may be found on the right rear of the machine.



WARNING

The manufacturer declines any responsibility for any event leading to liability suits whenever grounding has not been completed according to current local, national, and international regulations and electrical codes, or if other electrical parts have been connected improperly.

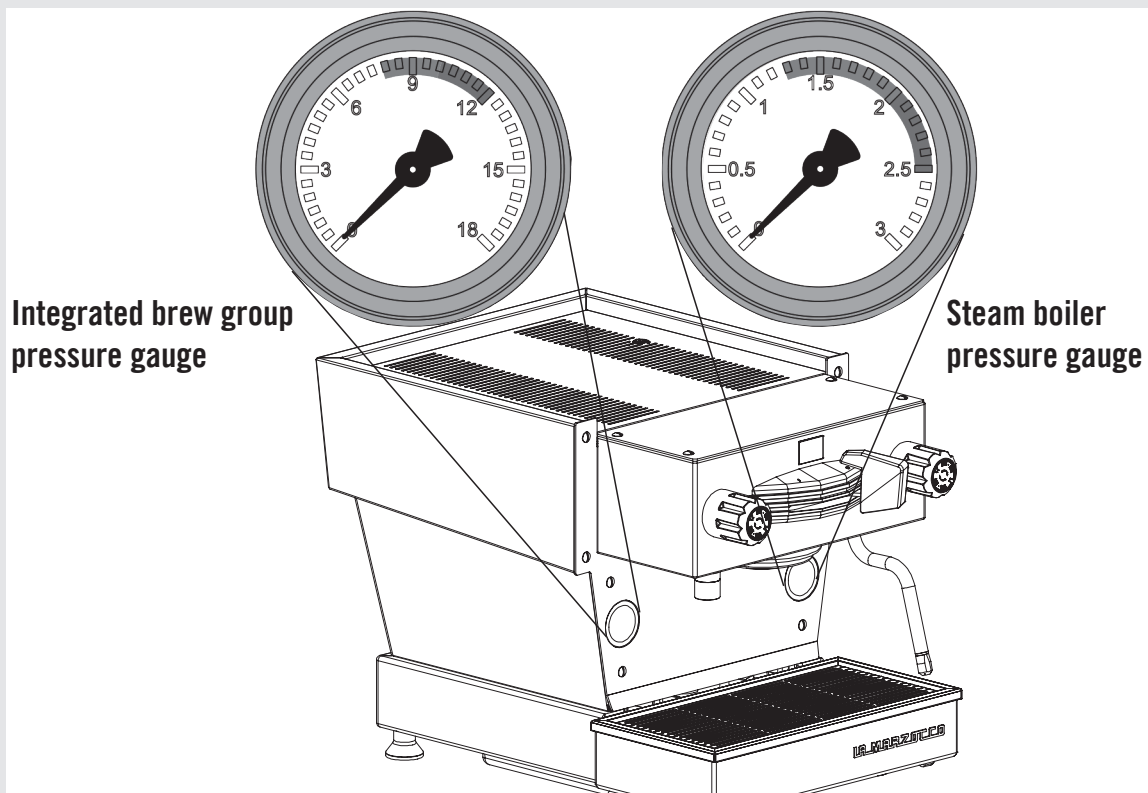


6

Next it will be necessary to check the expansion valve. As the integrated brew group heats to operating temperature the pressure in the integrated brew group will rise. There is an expansion valve behind the drain tray that allows some water to escape during this process to limit the maximum pressure in the integrated brew group to 12 bar. Please monitor the integrated brew group pressure gauge during the initial heating process. You should notice the gauge approach 12 bar and stop. If the pressure gauge does not reach 12 bar or if the pressure gauge rises above 12 bar, then it will be necessary to adjust the expansion valve. Please follow the next step to properly adjust the expansion valve.

7

You may also monitor the steam boiler heating progress by watching the steam boiler pressure gauge. The steam boiler is set at approximately 2.0 Bar of pressure at the factory. Once the pressure gauge reaches this point the heating will stop.

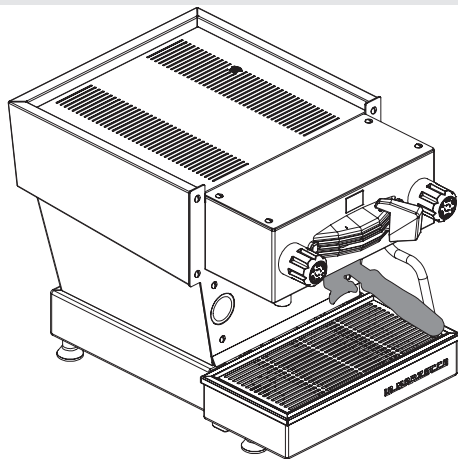


9

When brewing, the integrated brew group pressure should be between 8-10 bar. The steam boiler pressure should be set at 2 bar but can operate at any setting between 1.3 bar and 2 bar.

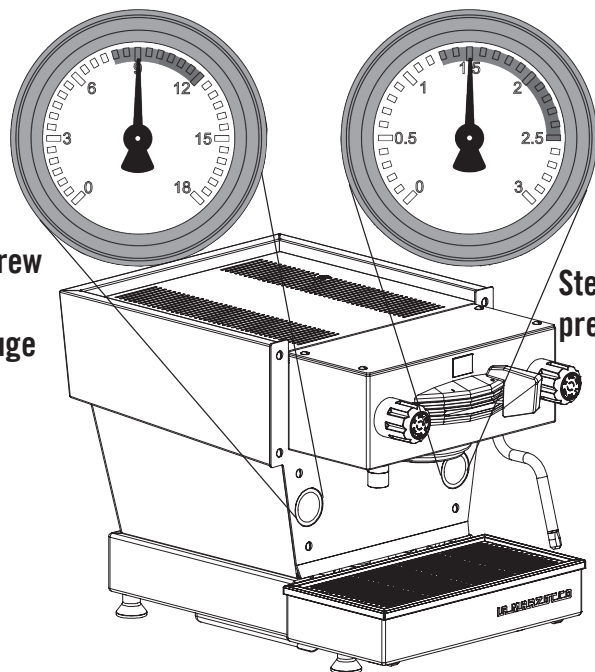
8

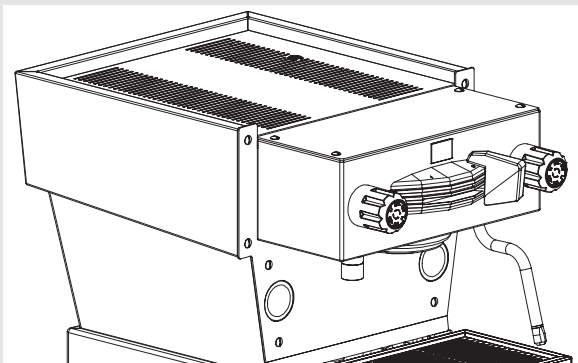
When the espresso machine is ready, (red indicator light ON) place ground coffee into the portafilter and activate the brewing process.



Integrated brew group pressure gauge

Steam boiler pressure gauge





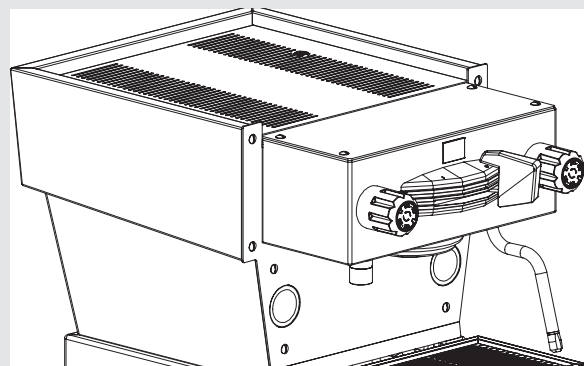
10

The temperature of the brewing water is measured at the most critical point in the Coffee group where temperature fluctuation is the greatest.

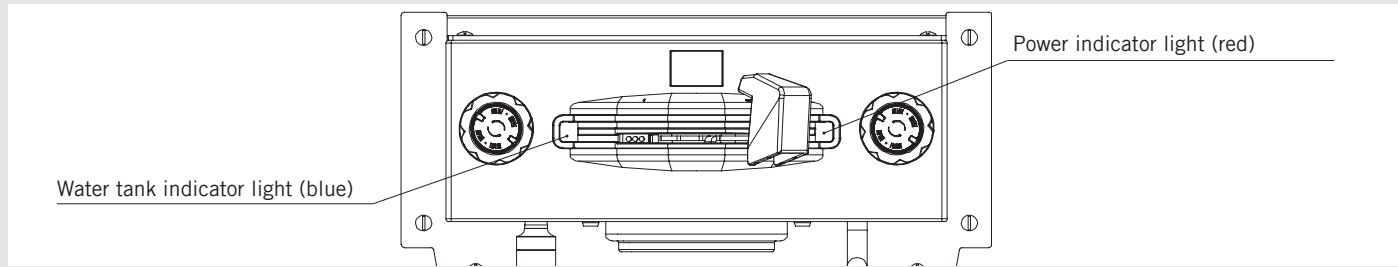
This parameter is set at the factory at a preset nominal temperature.

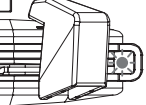
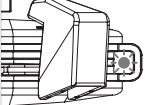
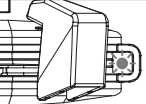
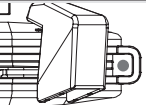
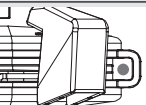
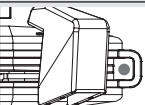
11

With the La Marzocco App you can adjust the pressure of the steam boiler.



Indicator light status



Status	Message	Status	Message
	Red indicator light flashing 0,5 second on, 0,5 second off: - Machine heating.		Red indicator light flashing 5,7 seconds off, 0,3 second on and blue indicator light off: - Machine in stand-by.
	Red indicator light flashing 3 seconds on, 1 second off: - Machine at operating temperature and disconnected from the WiFi network.		Blue indicator light flashing 0,5 second on, 0,5 second off: - Low water level or no tank.
	Red and blue indicator light on: - Machine at operating temperature and connected to the WiFi network.		Blue indicator light on: - Water present in the tank.
	Red and blue indicator light on, barista lights on: - The machine is dispensing the beverage, the shot timer starts timing and the barista lights will go out 3 seconds after the end of dispensing.		Red indicator fast light flashing: - The machine is updating the firmware and the shot timer displays the progress as a percentage.



**hello
this coffee machine
is connectable.**

