

OPERATOR'S MANUAL: La Marzocco Linea Series & On-Demand Grinder

Model: Commercial Espresso Interface

Revision: 1.0 (Draft)

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1. SAFETY PRECAUTIONS

- **HOT SURFACES:** The group head, portafilter, and hot water spout reach temperatures exceeding 93°C (200°F). Handle with care.
- **HIGH PRESSURE:** Do not remove the portafilter while the brew cycle is active. Wait for the pressure to dissipate.
- **ELECTRICAL:** Ensure the machine is grounded and plugged into an appropriate high-voltage outlet.

2. MACHINE OVERVIEW

The station consists of two primary units:

1. **The Grinder:** An automatic "Grind-on-Demand" unit with a portafilter fork.
2. **The Espresso Machine:** A La Marzocco commercial unit featuring programmable volumetric buttons, a hot water spout, and steam wands.

3. THE GRINDING PROCESS

Objective: Obtain fresh coffee grounds for a double shot.

1. **Preparation:** Ensure the portafilter basket is clean and dry.
2. **Insertion:** Hold the portafilter handle parallel to the floor. Insert the portafilter forks into the cradle of the grinder.
3. **Activation:** Push the portafilter forward against the activation button located behind the forks.
 - *Note:* The machine is pre-set for a specific time/weight. Do not remove the handle until the motor stops.
4. **Completion:** Once the grinding sound ceases, carefully remove the portafilter to avoid spilling grounds.

4. TAMPING & PREPARATION

Objective: Create a uniform puck to ensure even extraction.

1. **Positioning:** Place the portafilter specifically on the edge of the rubber tamping mat or the designated tamping stand.
2. **Leveling:** Gently tap the side to settle the grounds (optional).
3. **Tamping:**
 - Take the tamper and place it vertically onto the coffee bed.
 - Apply firm, even downward pressure (approx. 15kg/30lbs).
 - **Polishing:** Rotate the tamper slightly while applying light pressure to smooth the surface.
4. **Cleaning the Rim: CRITICAL STEP.** Use your fingers to wipe excess coffee grounds off the metal rim of the basket (ears).

- *Why?* Loose grounds on the rim will damage the group head gasket and cause leaks.

5. BREWING INSTRUCTIONS (Americano Profile)

Objective: Create an Americano (Hot Water + Double Shot Espresso).

Phase A: Hot Water Base

1. Take a clean ceramic cup.
2. Place the cup under the **Hot Water Spout** (located on the left side of the drip tray).
3. Press the **Hot Water Icon** button on the interface.
4. Allow the cup to fill to the desired level (approx. 2/3 full).
5. Remove cup.

Phase B: Espresso Extraction

1. **Locking In:** Insert the prepped portafilter into the Group Head.
 - Align the ears with the slots (approx. 7 o'clock position).
 - Rotate the handle firmly to the right (towards 6 o'clock) until tight.
 - 2. **Placement:** Place the cup containing the hot water directly under the portafilter spouts.
2. **Extraction:**
 - Locate the keypad above the group head.
 - Press the button marked with the **Two Cups Icon** (Double Shot).
 - 4. **Observation:**
 - The pump will engage.
 - Coffee should flow like warm honey.

- The shot will stop automatically based on volumetric programming (approx. 15–25 seconds).
3. **Serving:** Carefully remove the cup. The beverage is now ready.

6. CLEANING & MAINTENANCE

- **Post-Brew:** Immediately unlock the portafilter and knock the used "puck" into the knock box.
- **Flush:** Press the manual brew button for 2 seconds to flush loose grounds from the group head screen.
- **Rinse:** Rinse the portafilter with hot water before the next use.

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