This Quick Start Guide is an overview of the basic steps for using your Linea Mini, for a more in depth discussion of these topics, see the manual.

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. (32 kg)

1. With two people, lift the Linea Mini from the box and place the machine (face side towards the front, be careful not to scratch)
2. Plug the machine into a wall socket
3. Remove the dust cap (lift up and pull out)
4. Slide reservoir back into place. Replace top tray
5. Turn on machine. Wait for the machine to warm up. The blinking red power light will turn solid when ready to brew.
6. Slide reservoir forward to access. Take cap off of reservoir
7. Pour water into reservoir. Replace reservoir cap

special notes
Top red light blinks when the machine is heating up, and will become solid red when it’s ready to brew.
Bottom blue light will be solid when water is above the minimum fill level. When the reservoir is below the minimum fill level the blue light will start blinking.
The gauge on the right should never read above 12 bars of pressure, if it does please see the manual for adjusting the expansion valve.

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

1. Remove the portafilter from the Linea Mini and wash it in a soapy water solution to clean and dry
2. If using a scale, place portafilter on the scale and zero it out
3. Grind the appropriate amount of coffee for the basket. If you are using a 17 gram basket, grind 17 grams of 1mm and measure twice the top
4. When you have dosed the desired amount, shake out any coffee mounds
5. Tamp the coffee in the basket. Applying 20 – 30 lbs (9-14 kg) of pressure with the tamper
6. Push paddle into the STOP position to stop the shot
7. Remove portafilter and discard the puck
8. Flush guide plate in the STOP position to strip the puck

special notes
1. 2. 3. 4. 5.

steaming milk
You will need a steaming pitcher and cold milk

1. Fill the pitcher (if not below the spout) with water. A design of the pitcher will show the hot water out
2. Pour water into reservoir. Replace reservoir cap
3. Turn on machine. Wait for the machine to warm up. The blinking red power light will turn solid when ready to brew.
4. Slide reservoir back into place. Replace top tray
5. Turn on the steam and start aching the milk. You’ll need to hear a few pops that let you know you are introducing air into the milk.
6. After the milk has expanded 30% - 50%, drop the tips into milk to create a unipolar effect. Stop the portafilter if necessary. (135º -150º F / 57º -65º C )
7. Push paddle back to the STOP position to stop the shot
8. Remove portafilter and discard the puck
9. For more information on making coffee visit lamarzoccohome.com and navigate to the Education tab.
10. For more information on cleaning visit lamarzoccohome.com and navigate to the Education tab.

special notes
1. 2. 3. 4. 5. 6. 7. 8. 9. 10.

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

1. Fill bowl with hot water and add 6 grams (half tsp.) of Puro cleaning solution to water. Stir until dissolved.
2. Place all parts (filter baskets and portafilter head) into bowl of hot water with cleaning solution.
3. After the parts have soaked for 20 – 30 minutes, they will need to be wiped out and cleaned under running water.
4. Place all parts (filter baskets and portafilter head) into bowl of hot water with cleaning solution.
5. Place the parts into the sterilizer. Turn on the steam wand and clean with a damp cloth.
6. Place “blind” basket with no holes into portafilter. Add a little hot water and 3 grams of cleaning solution in to the blind basket. Mix until dissolved.
7. Cleaning Cycle
   a. 1x 15 seconds, wait 30 seconds.
   b. 5x 5 seconds each, waiting 5 seconds in between.
   c. Empty portafilter and turn on brewing cycle to flush out cleaning solution.
   d. Re-insert portafilter and run 10 times for 5 seconds each.

special notes
1. 2. 3. 4. 5. 6. 7. 8. 9. 10.

Tamp the coffee in the basket, applying 20 – 30 lbs (9-14 kg) of pressure with the tamper.
If using a scale, set portafilter on the scale and tare it to zero.
Dose the appropriate amount of coffee for the basket, if you are using the 17 gram basket, dose 17 grams or fill basket and swipe extra off the top.
When you have dosed the desired amount, level out your coffee mound.
Flush guide plate in the STOP position to strip the puck.

special notes
1. 2. 3. 4. 5. 6. 7. 8. 9. 10.

Purging the steam wand.

special notes
1. 2. 3. 4. 5. 6. 7. 8. 9. 10.