



RESTART: TRADITIONAL ESPRESSO MACHINE

Check that you have all the appropriate supplies. Gram scale, or measuring beaker (150ml), 3 liter heat-resistant container, clean towels, Urnex Cafiza® or Tabz®, Urnex Grindz® Urnex Rinza® Blind filter. Fresh tin of beans.

1. If the water source to the machine has been shut off, **turn the water ON** before powering up the espresso machine. **The pressure gauge has 2 scales:**
Water pressure is the high pressure; the range is 0-15/+. The Steam pressure is pressure; the range is 0-2.5/+ (Your machine may have 2 separate gauges)
If both needles on the gauge are at 0 the water source is turned off.



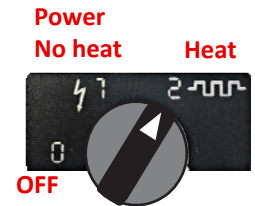
Water pressure (0-15/+) Steam Pressure(0-2.5/+)

NOTE: If the Machine has been off for more than 30 days the filtration may need to be replaced

2. **Once the water source has been turned on**, the needle on the high pressure gauge will indicate water pressure by moving off the 0.
Proceed to turn on the main power on the espresso machine.

Turn the main power from position "0" to position "1" (power)
this will turn on the power to fill the machine with water but will not turn on the heat.

NOTE: If you hear a loud grinding sound during the water refill cycle, this is an indicator the water is off. Turn off the machine and turn on the water before proceeding



3. Once the boiler filling is complete, turn the main power switch to from **position "1" to position "2" (heating). The machine requires 30-40 minutes to heat fully.**
4. After 10 or 15 minutes of machine heating, occasionally **open the steam valve to purge cold pressure from the boiler.**



5. While the machine is heating, remove the filter-holders from the machine, remove the filters and clean both with Urnex Cafiza® or Tabz® as outlined in the cleaning instructions. (see attached guide for instructions.)



6. After removing the filter holders from the groups, **push the manual start/stop control and purge 1 liter of water through each group.** Then push the manual start/stop to stop
The high pressure gauge should read between 9 & 10 while actively purging water.

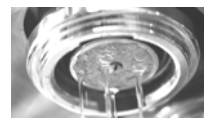


7. Check that the machine is completely heated, the steam pressure (low pressure) gauge should read between **0.9 and 1.1** (for La Marzocco 1-1.5)
8. When the machine is completely heated, **backflush the machine** with Urnex cafiza® or tabz® and **clean the steam wands** using Urnex Rinza®. (see attached guide for instructions). It may be necessary to remove the steam tips from the steam wands and clean the inside and out.

If you are missing a steam tip or any other part, initiate a parts order with illy caffè Technical Service



9. After the groups have been thoroughly cleaned, **measure the water flow (debit) from each group:**
 - a. Use a measuring beaker (or a scale and beaker) that can hold up to 150ml/g (5oz) of water
 - b. With the filter-holders removed, place the measuring beaker under the group to capture the water. Push the manual start/stop and run the group for 10 seconds then stop the flow
 - c. The water volume should be a minimum of 60ml/g (2 ounces)



10. Using a large heat resistant container, **Purge water from the main boiler** by opening the hot water tap. Purge 1/2 liter of water then wait a minute or two for the pressure to recover; Repeat this process until you have collected 3 liters of water total.



11. **If the steam pressure, water pressure, and water volumes measured from the groups are all OK;** rinse the filters and filter-holders, re-attach them to the groups so they can heat up while the grinder is being cleaned. The Machine and filter-holders must be hot before adjusting and testing the grinder.

If you experience water flow, pressure problems, need a filter change or other issues with the espresso machine, please contact illy Caffè Technical service at (800) 872-4559 to initiate a service call. One of our team members will contact you to troubleshoot the issue.



RESTART: ESPRESSO GRINDER

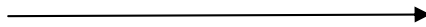
Check that you have all the appropriate supplies. Bean tin key, Clean towels, Urnex Cafiza®, grinder brush, Urnex Grindz® if applicable.

1. **Discard any open tins of coffee.** They may be stale and oxidized
2. **Open a new tin of beans.** Tins must be degassed 8 hours prior to use and tins marked with date and time. (See attached guide for instructions)
3. **Discard any remaining beans in the grinder hopper.**
If using a doser grinder, empty any ground coffee from the chamber
- 4A **If you stock Urnex Grindz®, Discard any remaining beans in the grinder hopper.** Grind through any beans that may be in the grinding chamber. If using a doser grinder, empty any ground coffee from the dosing chamber. Put 1 capful of Grindz® into the grinder and grind it through
- 4B **If you do not stock Grindz®,** Grind through any beans in the grinding chamber, and go to step 4
5. Purge approximately 90g (3 ounces) of fresh beans through the grinder, remove the grinder hopper and wipe clean with a soft dry cloth. Brush any old coffee from the top of the grinder that leads to the grinding chamber and reattach the hopper.
6. With a grinder brush, clean out: **choose what is applicable,**

A. Dosing chamber



B Grinder funnel (grind on demand)



C. Outlet spout for the coffee (Grind on demand)



7. **Check all steps are complete in cleaning the grinder.** (See attached guide for instructions)
8. **Adjust the Grinder** (See attached guide for instructions)
9. *Make a test coffee and enjoy!*

If you do not see the model of grinder you are using, you can request instructions from your rep.



If you experience any problems with the grinder or adjustments, please contact illy Caffè Technical Service at 1(800) 872-4559 to initiate a service call. One of our team members will contact you to troubleshoot the issue



CARE AND OPENING THE 3 KILO TIN AND 1.5K DECAF TIN

Before opening, the coffee should be stored in a cool dry place –
Never in the refrigerator or freezer.

Unopened, the 3 kilo and 1.5Kilo tin have a shelf-life of 3 years.

Once opened coffee must be used within 5 days, to ensure best quality store coffee properly.

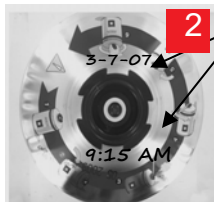
THE TIN MUST BE OPENED AND DEGASSED 8 HOURS BEFORE USE

Adaptors for the grinder turn the tin into a grinder hopper.



1

With the pointed end of the bean tin key, remove the white rubber seal from the cap. (Do not discard the rubber seal!) This will release the pressurized gas from the tin.



2

Mark the date and time it was opened on the top of the tin. Keep tins properly rotated.

An open tin must be used within 5 days of opening
TINS MUST BE DEGASSED 8HRS BEFORE USE



3

Attach the round end of the bean key on the cap and slowly twist counterclockwise to open.



4

Pour only what you will need for 1 hour in the grinder hopper.

OR If using an illy tin adaptor; Screw the illy grinder tin adaptor to the threaded opening on the tin and with the gate closed on the adaptor, attach it to the grinder (The hopper is replaced by the tin.)



5

Put the white rubber seal back onto the cap and twist the cap clockwise to secure on the tin.

OR If using an adaptor, keep the cap with the gasket secured on it in a secure place. The tin should be removed from the grinder nightly and the cap secured on the tin and adaptor cleaned

Store the tins in a cool dry place. And keep them rotated

Any beans left in the grinder hopper at the end of the day should be placed back in the tin and closed tightly.

The same 1.5 Kilo Decaf Tin can be used for both Espresso the filter drip coffee. Fill the filter coffee grinder with as much decaf as is needed for 1 day and either fill the espresso grinder hopper with as much decaf as you will need for 2 hours, or attach the tin to the grinder with a tin adaptor

Espresso Beans or Ground

- Store porcelain cups on top of the machine to keep warm, and do not stack more than 2 high.
- Always preheat the cup.
- Always dose coffee correctly and use correct filter- holder: 1 for a single in the single handle, 2 for a double in the double handle.
- Tamp properly with proper force and a twist at the finish.
- Do not tap the filter holder after tamping.
- Purge water from the group for 1 – 2 seconds before inserting filter holder.
- Whenever possible, brew directly into serving cup. However, always brew espresso and cappuccino directly into the cup you are serving in.
- Discard spent grounds immediately after use and wipe out any residue with dedicated brush.
- Always reinsert the filter- holder in the group to retain heat. A cold handle will affect the quality of the coffee.
- Always use proper tools for measuring ingredients to ensure consistency.
- Do not serve lemon peel with espresso.



ESPRESSO PREPARATION QUICK REFERENCE



DOSING THE COFFEE

- Start with a clean filterholder. Wipe any grounds in the basket out with a dedicated brush.
- Do not use a bar towel or hot water
- DOSER GRINDER: Make sure the doser is at least 1/4 full to ensure proper dosing.
- Coffee **MUST** be used within 1 hour of grinding.
- Place filter holder in the mount below the doser. Pull handle forward to release coffee dose. Let the handle go and it will “snap” back. 1 pull for a single filter. 2 pulls for a double filter.
- ON DEMAND: Place filter holder in grinder mount (fork) under the funnel. Choose the appropriate dose for the corresponding filter holder. 1 cup button for single filter and 2 cup button for double filter.



TAMPING

- Do not lay the spouts of the filterholder on the counter where they may be exposed to contaminants. Use a dedicated tamping mat or secure against the edge of the counter.
- Use a hand tamper. Grip it securely. see image
- Firmly press down, leaning in to take advantage of body weight while twisting. The coffee will form a solid cake.
- After tamping, **DO NOT** tap the edge of the filterholder.
- Before inserting filterholder, wipe grounds from the edge of the filter basket with the dedicated filter holder brush

EXTRACTION

- Preheat or use a warm cup.
- Purge water from the group for 1 – 2 seconds before inserting filterholder
- Secure the filterholder in the machine and press the single or double button on the machine (corresponding to the dose in the filterholder) to start brew cycle.
- Time the extraction from when you first see coffee until the brew cycle stops (target: 25 – 30 seconds).
- Whenever possible brew directly into the serving cup (always for espresso and cappuccino).
- If making multiple drinks, espresso must be prepared last to maintain temperature and crema.
- When the brew cycle is complete, remove filterholder and dump spent grounds in dump-box and remove any residual grounds with the dedicated brush.
- Place filterholder back in the machine



**Do not serve
lemon peel with
espresso**

ESPRESSO MACHINE BACKFLUSH

Backflushing must be performed at the end of the day to ensure coffee quality and proper functioning of the Espresso Machine.



PROCESS



Insert the metal blind filter into a filterholder.



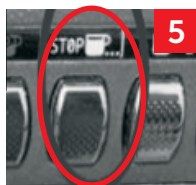
Put 1 tsp. or 1 tablet of espresso machine cleaner in the blind filter and insert in the group.



Using the manual start/stop button. Begin the brew cycle and run for 10 seconds.



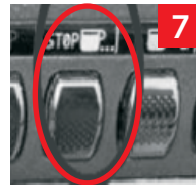
Stop cycle and let stand for 10 seconds.



Repeat the previous step 4 times.



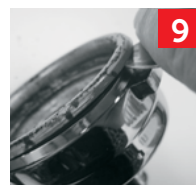
Remove the filterholder and rinse it clean. Reinsert filterholder in the group and backflush without cleaner.



Repeat 4 times.



With a group cleaning brush, scrub around head gasket and upper group area.



Remove filters from holders. Soak Filterholders and filters in a mixture of 1 tsp. cleaning powder, or 1 tablet, to 32oz hot water.



Soak for 30 minutes.



Rinse clean. Reinsert filters and Place clean filterholders back in the groups of the machine.

ESPRESSO MACHINE EXTERNAL CLEANING

NEVER use harsh chemical cleaners or abrasives.



PROCESS



1

Pour hot water down the drain tray to keep drain hose clear.



2

Remove drain tray grates and wash thoroughly.



3

With a soft cloth and mild cleaner wipe down the panels of the machine, especially to the area around the steam wand. (Never use harsh chemical cleaners or abrasives).



4

Remove the cups from the top of the machine and wipe down the top completely.



5

Wipe down tamper with clean damp cloth, dry completely and empty and clean dump box.



6

Clean filter brush in a solution of 4oz hot water and 1 cleaning tablet. Soak for 2 minutes and rinse thoroughly.



7

Wipe down counters. Wipe under the espresso machine and grinder.

STEAM WAND CLEANING PROCESS



1

Purge the steam wand.



2

In a mixture of 10 oz hot water and 1oz Rinza® (or 1 tablet of Cafiza®). Soak the wand for 15 minutes.



3

Wipe down with a sanitized non abrasive cloth to remove residue.

DOSER GRINDER ESPRESSO GRINDER CLEANING



PROCESS



1 Close the hopper or adaptor gate and grind through any beans left in the grinding chamber.



2 Remove the hopper or tin adaptor for hopper, place hopper over the opening of the tin and release the beans.



3 Wipe bean hopper clean with a soft cloth. **(Never anything abrasive!)**



4 Empty the doser of any left over grounds. Place a plate or the doser lid below the chute and pull the doser handle until empty.



5 Using a soft bristle brush remove any excess grounds from the doser.



6 Using the same brush, clean any excess grounds from the exit chute.



7 Using a soft cloth, wipe down the doser windows or the coffee funnel. Wipe down the exterior of the grinder completely.



8 Screw the black lid tightly onto the tin. The white rubber seal should be in place at all times.

NEVER USE WATER OR ANY ABRASIVES WHEN CLEANING ANY PART OF THE GRINDER!

WEEKLY GRINDER CLEANING

Remove the hopper/tin adaptor from the grinder and wash using warm soapy water and a soft non-abrasive cloth.

Dry the hopper/tin adaptor completely before placing it back on the grinder.

ON DEMAND GRINDER ESPRESSO GRINDER CLEANING



PROCESS



1

Close the hopper or adaptor gate and grind through any beans left in the grinding chamber.



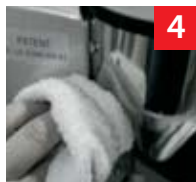
2

Remove the hopper or tin adaptor if using a hopper, place the hopper over the opening of the tin and release the beans back in the tin.



3

Wipe the funnel clean with a soft cloth. (Never anything abrasive!)



4

Using a soft cloth, wipe down the exterior of the grinder completely.



5

Screw the black lid tightly on the tin. The white rubber seal should be in place at all times.

NEVER USE WATER OR ANY ABRASIVES WHEN CLEANING ANY PART OF THE GRINDER!

WEEKLY GRINDER CLEANING

Remove the hopper/tin adaptor from the grinder and wash using warm soapy water and a soft non-abrasive cloth.

Dry the hopper/tin adaptor completely before placing it back on the grinder.

SMALL WARES CLEANING AND MAINTENANCE



GRINDZ

Grinder Cleaning

Daily, use one capful for each grinder.

For the dual grinder for drip coffee, 1 capful per hopper

1. For espresso: Remove the tin from the grinder and remove the tin adaptor from the tin. Reseal the tin with the original cap. Place the adaptor back on the top of the grinder
2. Put 1 capful of 'Grindz' directly into the adaptor or in the hopper of the grinder.
3. Grind the 'Grindz' cleaner through completely.
4. Remove the adaptor / hopper from the grinder. Using the grinder brush and a microfiber cloth, wipe down the inside of the adaptor / hopper
5. Put adaptor / hopper back on the grinder
6. Wipe down exterior of grinder.
7. For drip grinder empty remaining coffee back in the tin and use 1 capful for each hopper grind through, remove and clean hoppers with a dry soft cloth wipe down all the exterior surfaces and slide hopper back onto the grinder

Before making coffee for consumption, run some coffee beans through the grinder to remove any remnants of the Grindz

DOSER GRINDER ADJUSTMENT

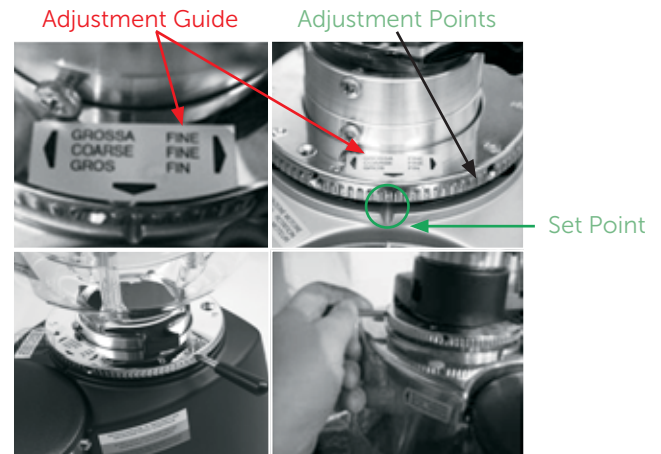
GRINDER ADJUSTMENT

1. Always test grind using a double handle. Make sure there are beans in the grinder. Turn the grinder on fill doser compartments $\frac{1}{4}$ to ensure proper dosing.
2. (See espresso preparation instructions)
BEFORE MAKING ADJUSTMENTS: Prepare 2 double shots to verify the extraction time. If the coffee is pouring 1.5 oz/50 ml in 25-30", not including preinfusion, No adjustment is necessary. Adjustment is necessary if the coffee pours 1.5 oz/50 ml (g) in less than 25" or it pours 1.5 oz/50 ml (g) in more than 30".
3. BEFORE MAKING ADJUSTMENTS: Close the gate on the bean hopper, grind through coffee in the grinding chamber, and empty doser. Pull the doser handle forward, then let it snap back until the doser is empty.
4. Turn the adjustment collar using the set point as the starting position. To adjust, move the entire collar **clockwise (left)** for coarse to speed up the pour, and **counterclockwise (right)** for fine to slow it down. **NOTE: Each adjustment point along the edge of the collar can effect the extraction of the espresso approx. 2-5 seconds faster or slower (coarse or fine).**
5. Turn the grinder on fill doser compartments $\frac{1}{4}$ to ensure proper dosing.
6. Repeat process from step 1 until you achieve 25-30", not including preinfusion, for 50ml (grams).



The coffee must be adjusted throughout the day. Environmental conditions such as high or low humidity will impact extraction times.

NOTE: The coffee tin must be opened and degassed 8 hours in advance.



SET UP PROCESS



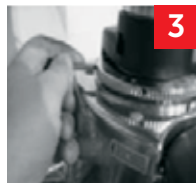
1

Grind out and weigh on a gram scale, the proper dose for the double espresso.



2

Prepare a double espresso and time the extraction: 50ml (50g) in 25-30" target seconds (excluding preinfusion).



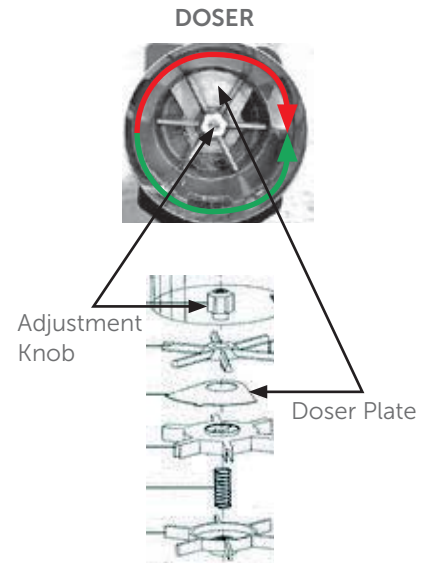
3

Adjust the grind and then repeat the process until the 25-30" target is achieved. Once the grind is set, fill the doser at least $\frac{1}{4}$ full. Weigh double doses (use the dosing mechanism) 3-5 times and average the weight.



4

If an adjustment must be made: Empty doser, turn the adjustment knob 1 turn at a time to obtain the target dose of 14-15g **clockwise (left)** to decrease the dose, and **counterclockwise (right)** to increase the dose. Once you have made the adjustment, push firmly down on the metal doser plate to make sure it is set, and weigh and average 3-5 double doses again. **Repeat step 4 until the proper dose is achieved.**



TARGET DOSE (GRAMS)
14-15 Grams

EXTRACTION (SEC)
25-30 Seconds

VOLUME (ML)
50ML

COMPAK ON-DEMAND GRINDER

TO ADJUST THE GRIND:

Loosen the knob on the top of the adjustment collar.

On the front of the display there is an indicator for coarse and fine adjustment. To make adjustments, turn the entire collar 1-2 notches at a time.

- Course Grind – adjust the collar clockwise (left)
- Fine Grind – adjust the collar counterclockwise (right)

Throughout the day the grind may need to be adjusted due to changing environmental conditions.

NOTE: The dose should be weighed and verified at the beginning of the day and an adjustment made if necessary.



Press the "1" button to dose coffee into the single **SET UP PROCESS**

TO SET THE GRIND:



Initial set up should be made with a 3Kg tin opened 8 hours in advance.



Manually grind coffee by pushing the "grind" button and weigh out 14.5-15 grams (or the targeted dose for the double Espresso (Always measure the same dose when manually dosing)



Prepare a double espresso and time the extraction Target: 50ml (50g if using a scale) in 25-30 seconds (excluding pre-infusion).



Adjust the grind course or fine until you have achieved the 25-30 second target. **NOTE:** after making each adjustment, always grind out at least 20g of coffee to clear out the grinding chamber.



Once the double grind and dose is set. The single dose must be set. DO NOT ADJUST GRIND.

TO SET THE TIMER / DOSE:



To enter program mode: For the double dose, press the "2" it will illuminate green then press and hold the "2" until it beeps 3x and immediately push the "Menu/OK" button. The display should flash.



Once in program mode: the display will read "DOSE 2" and flash below "time 0.-- sec" Use the 1- or 3+ buttons to adjust the time and increase or decrease the weight. Target: 14.5-15 grams (+/- 0.5g) for the 2 cup.



To set and exit the programming, push the "Menu/OK" button.



Grind the dose automatically to verify the weight. Make sure the "2" is illuminated put a cup under the spout and press the button on the front to start grinding. Weigh the dose.

SETTING THE SINGLE DOSE:

Press the "1" button to dose coffee into the single filter holder using the single cup option. Prepare espresso and record extraction time. If it pours too fast; **increase or decrease the grind time** this will increase or decrease the dose weight to slow down or increase the extraction time. Repeat the steps above.

DO NOT ADJUST THE GRIND.

CASADIO ON DEMAND GRINDER

TO ADJUST THE GRIND:

Turn the knob on the side of the grinder **clockwise (left)** for fine / **counterclockwise (right)** for coarse. Lower numbers are finer and higher numbers are coarser.


Throughout the day the grind may need to be adjusted due to changing environmental conditions.


NOTE: The dose should be weighed and verified at the beginning of the day and an adjustment made if necessary.




SET UP PROCESS


SET THE GRIND:

- 


1 Initial set up should be made with a 3Kg tin opened 8 hours in advance.
- 

2 Grind coffee and weigh out 14-15 grams or the targeted dose for the double espresso.
- 

3 Prepare a double espresso and time the extraction Target: 50ml (50g if using a scale) in 25-30 seconds (Excluding pre-infusion).


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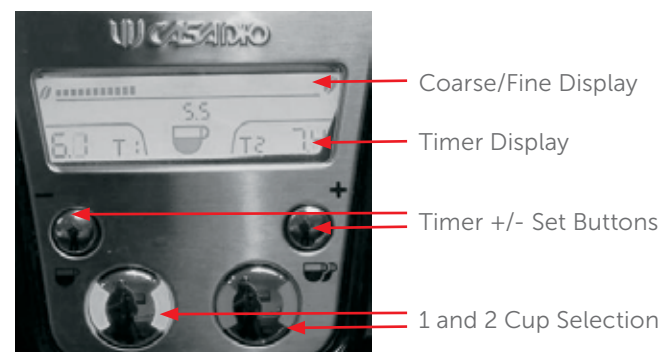
4 Adjust the grind and then repeat the process until you have achieved the 25-30 second target.



The single dose should be set after the double is established.

TO SET THE TIMER / DOSE:

- 1** To enter program mode: For the single dose, hold the minus (-) button above the 1 cup for 3 seconds.
- 2** Once in program mode: Use the (+) or (-) buttons to adjust the time. This will increase or decrease the weight.
- 3** Adjust until you get 7 grams (+/- 0.5g) for the 1 cup or 14-15 grams (+/- 0.5g) for the 2 cup.
- 4** To save settings, press and hold the 1 cup or 2 cup button for 3 seconds (button will be illuminated).



SETTING THE SINGLE DOSE:

After the double is set (time and dose) Dose coffee into the single filterholder using the single cup button. Prepare espresso record extraction time. if it pours too fast increase or decrease the grind time to increase or decrease the dose weight to slow down or increase the extraction time. DO NOT ADJUST THE GRIND.

CASADIO ON DEMAND GRINDER #2

TO ADJUST THE GRIND:

Turn the knob on the side of the grinder **clockwise (left)** for fine / **counterclockwise (right)** for coarse. Lower numbers are finer and higher numbers are coarser.

Throughout the day the grind may need to be adjusted due to changing environmental conditions.


NOTE: The dose should be weighed and verified at the beginning of the day and an adjustment made if necessary.





SET UP PROCESS

SET THE GRIND:



1 Initial set up should be made with a 3Kg tin opened 8 hours in advance.





2 Grind coffee and weigh out 14-15 grams or the targeted dose for the double espresso.

3 Prepare a double espresso and time the extraction Target: 50ml (50g if using a scale) in 25-30 seconds. (Do not include pre-infusion).

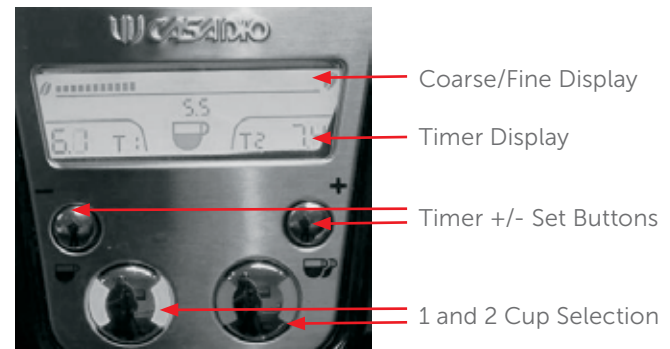



4 Adjust the grind and then repeat the process until you have achieved the 25-30 second target. Turn the knob **clockwise (left)** for finer and **counterclockwise (right)** for coarser.

TO SET THE TIMER / DOSE:

- 1** To enter program mode: In quick succession; press the (+) button then the (-) button then the (+) button and hold the (+) button for 5 seconds.
- 2** (P1) will appear on the screen next to a small wrench. This is now in program mode. Push the (+) button and (P2) will appear. This is the programming mode for the double dose.
- 3** Use the (+) or (-) buttons to adjust the time. This will increase or decrease the weight.
- 4** When 15g (+ /- 0.5g) for the double dose is achieved, push the double cup button to save changes.
- 5** Push and hold the double cup button for 5 seconds to exit programming.
- 6** Weigh the dose and repeat until you hit the target.



SETTING THE SINGLE DOSE:

Repeat step 1 and remain on screen display (P1). Repeat steps 3 and 4 to set the single dose (Targeting 7.5-8.5g or an extraction time of 25- 30 seconds). Push the double cup button to save changes. Push and hold the double cup button for 5 seconds to exit programming.

MAZZER ON DEMAND DIGITAL GRINDER

TO ADJUST THE GRIND:

(See grinder adjustment step by step guide for more details)

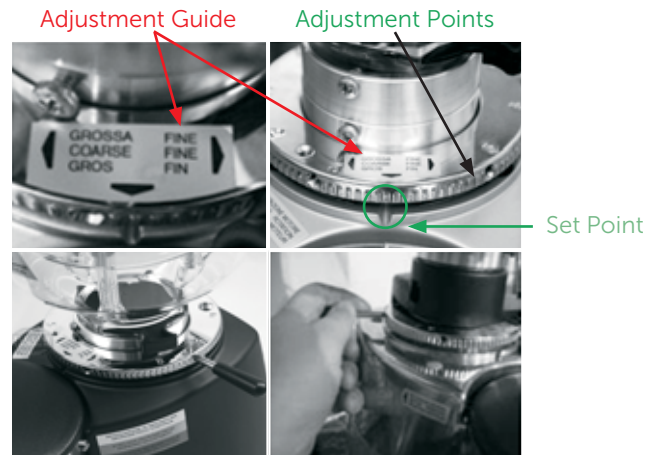
Test with double shot. 50ml in 25-30 seconds

Turn the adjustment collar using the set point as the starting position. To adjust, move the entire collar **clockwise (left)** for coarse / **counterclockwise (right)** for fine.

NOTE: Each adjustment point along the edge of the collar will effect the extraction of the espresso approx. 2-5 seconds faster or slower. (coarse or fine)

Throughout the day the grind may need to be adjusted due to changing environmental conditions.

NOTE: The dose should be weighed and verified at the beginning of the day and an adjustment made if necessary. (see below)



SET UP PROCESS

GRIND TIME (SEC)	TARGET DOSE (GRAMS)	EXTRACTION (SEC)	VOLUME (ML)
8-11 Sec.	14-15 Grams. Target 14.5	25-30 Seconds	50ML

TO SET THE GRIND: (Grind must be set before the dose)



1

Grind coffee and weigh out 14.5 grams or the targeted dose for the double espresso.



2

Prepare a double espresso and time the extraction. Target: 50ml (50g if using a scale) in 25-30 seconds (Excluding pre-infusion).



3

Adjust the grind and then repeat the process until you have achieved the 25-30 second target.



Once the grind is set, adjust the electronic timer to obtain the target dose of 14.5 grams.



4

Push and hold the 'menu' button for 3 seconds. The display will flash '-----'



5

Select the 2 cup dose button then use the '+' or '-' buttons to adjust the time in 0.05 second increments until you have secured the target dose. The single dose should be set after the double is established Set The single to target the 25-30 second extraction not the dose weight.



6

Push and hold the 'menu' button for 3 seconds. The display will return to normal.



7

Weigh a double dose using the 2 button. Repeat 2-3 times to verify.



SETTING THE SINGLE DOSE:

After the double is set (time and dose). Dose coffee into the single filterholder using the single cup button. Prepare espresso record extraction time. if it pours too fast increase or decrease the grind time to increase or decrease the dose weight to slow down or increase the extraction time. DO NOT ADJUST THE GRIND.

MAZZER ON DEMAND ANALOG GRINDER

TO ADJUST THE GRIND:

(See grinder adjustment step by step guide for more details)

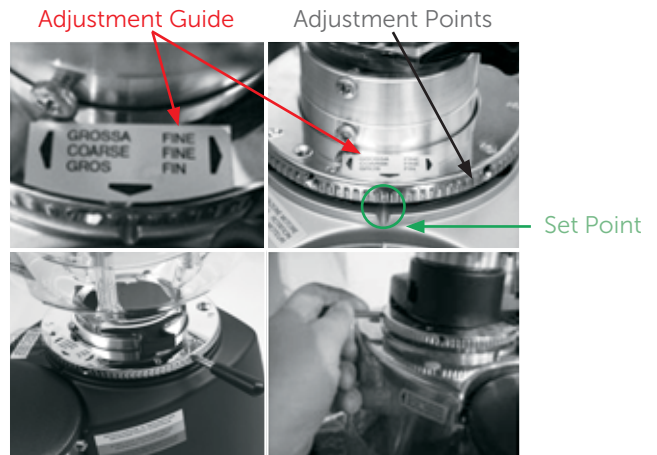
Test with double shot. 50ml in 25-30 seconds

Turn the adjustment collar using the set point as the starting position. To adjust, move the entire collar **clockwise (left)** for coarse / **counterclockwise (right)** for fine.

NOTE: Each adjustment point along the edge of the collar will effect the extraction of the espresso approx. 2-5 seconds faster or slower. (coarse or fine)

Throughout the day the grind may need to be adjusted due to changing environmental conditions.

NOTE: The dose should be weighed and verified at the beginning of the day and an adjustment made if necessary. (see below)



SET UP PROCESS

GRIND TIME (SEC)	TARGET DOSE (GRAMS)	EXTRACTION (SEC)	VOLUME (ML)
8-11 Sec.	14-15 Grams. Target 14.5	25-30 Seconds	50ML

TO SET THE GRIND: (Grind must be set before the dose)



1

Grind coffee and weigh out 14.5 grams or the targeted dose for the double espresso.



2

Prepare a double espresso and time the extraction. Target: 50ml (50g if using a scale) in 25-30 seconds (Excluding pre-infusion).



3

Adjust the grind and then repeat the process until you have achieved the 25-30 second target.



Once the grind is set, adjust the timer to obtain the target dose of 14.5 grams.



4

Using a very small screwdriver, increase or decrease the time by turning the screw on the front panel of the grinder. Make adjustments in 1/8th turn increments and weigh the coffee. Repeat this until you arrive at the target dose 15g.



The single dose should be set after the double is established.



5

Weigh a double dose using the 2 button. Repeat 2-3 times to verify.



SETTING THE SINGLE DOSE:

After the double is set (time and dose). Dose coffee into the single filterholder using the single cup button. Prepare espresso record extraction time. if it pours too fast increase or decrease the grind time to increase or decrease the dose weight to slow down or increase the extraction time. DO NOT ADJUST THE GRIND.

COMPAK ON-DEMAND GRINDER

TO ADJUST THE GRIND:

Loosen the knob on the top of the adjustment collar.

On the front of the display there is an indicator for coarse and fine adjustment. To make adjustments, turn the entire collar 1-2 notches at a time.

- Course Grind – adjust the collar clockwise (left)
- Fine Grind – adjust the collar counterclockwise (right)

Throughout the day the grind may need to be adjusted due to changing environmental conditions.

NOTE: The dose should be weighed and verified at the beginning of the day and an adjustment made if necessary.



Press the "1" button to dose coffee into the single **SET UP PROCESS**

TO SET THE GRIND:



Initial set up should be made with a 3Kg tin opened 8 hours in advance.



Manually grind coffee by pushing the "grind" button and weigh out 14.5-15 grams (or the targeted dose for the double Espresso (Always measure the same dose when manually dosing)



Prepare a double espresso and time the extraction Target: 50ml (50g if using a scale) in 25-30 seconds (excluding pre-infusion).

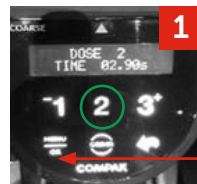


Adjust the grind course or fine until you have achieved the 25-30 second target. **NOTE:** after making each adjustment, always grind out at least 20g of coffee to clear out the grinding chamber.

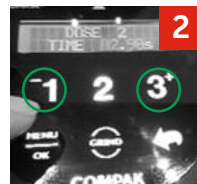


Once the double grind and dose is set. The single dose must be set. DO NOT ADJUST GRIND.

TO SET THE TIMER / DOSE:



To enter program mode: For the double dose, press the "2" it will illuminate green then press and hold the "2" until it beeps 3x and immediately push the "Menu/OK" button. The display should flash.



Once in program mode: the display will read "DOSE 2" and flash below "time 0-- sec" Use the 1- or 3+ buttons to adjust the time and increase or decrease the weight. Target: 14.5-15 grams (+/- 0.5g) for the 2 cup.



To set and exit the programming, push the "Menu/OK" button.



Grind the dose automatically to verify the weight. Make sure the "2" is illuminated put a cup under the spout and press the button on the front to start grinding. Weigh the dose.

SETTING THE SINGLE DOSE:

Press the "1" button to dose coffee into the single filter holder using the single cup option. Prepare espresso and record extraction time. If it pours too fast; **increase or decrease the grind time** this will increase or decrease the dose weight to slow down or increase the extraction time. Repeat the steps above.

DO NOT ADJUST THE GRIND.