manual

strada av

The Strada AV is characterized by its underlying mechanical features and design of the Strada. The initials “AV” refer to a feature whereby brewing is activated by a three button keypad where the doses are counted by a flowmeter for each group. This model includes proportional steam valves, both featuring anti-resuction valves.

la marzocco

handmade in florence

strada av

Operating Manual V3.0 - 09/2020
MAN.16.1.03

Chapters

1. General Warnings and Safety Specifications page 3
2. Definition of Available Models page 8
3. Installation page 11
4. Machine Operation and Coffee Preparation page 19
5. Dispensing Steam and Hot Water page 22
6. Maintenance and Periodic Cleaning Operations page 23
7. De-commissioning and Demolition page 25
8. Mandatory Maintenance and Check-up Operations page 26
9. Precision Scale page 27
10. Software Programming Guide page 30

certifications available:

EN

la marzocco
handmade in florence

La Marzocco S.r.l.

Via La Torre 14/H
Località La Torre
50038 Scarperia e San Piero
(Firenze) - ITALIA

www.lamarzocco.com
info@lamarzocco.com

T: +39 055 849 191
F: +39 055 849 1990

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.

WARNING

7KLV PDFKLQH LV IRU SURIHVVLRQDO XVH RQO\ DQG VKRXOG EH XVHG LQ ORFDWLRQV ZKHUH LWV XVH DQG PDLQWHQDQFH LV UHVWULFWHG WR WUDLQHG SHUVRQQHO. IRUELGGHQ WR RSHUDWH the machine.

WARNING

7KH &RIIHH PDFKLQH PXVW EH SODFHG LQ D KRUL]RQWDO SRVLWLRQ DW D FRXQWHU KLJKHU WKDQ FP IURP WKH JURXQG

WARNING

7KLV PDFKLQH LV QRW VXLWDEOH IRU RXWGRRU XVH. -HWV RI ZDWHU VKRXOG QRW EH XVHG WR FOHDQ WKH PDFKLQH QRU VKRXOG LW EH SODFHG ZKHUH ZDWHU MHWV DUH XVHG

&$87,21

7KLV DSSOLDQFH FDQ EH XVHG E\ FKLOGUHQ DJHG IURP HLJKW \HDUV DQG DERYH DQG SHUVRQV ZLWK UHGXFHG SK\VLFDO, VHQVRU\ RU PHQWDO FDSDELOLWLHV RU ODFN RI H[SHULHQFH DQG NQRZOHGJH LI WKH\ KDYH EHHQ JLYHQ VXSHUYLVLRQ RU LQVWUXFWLRQ FRQFHUQLQJ WKH XVH RI WKH DSSOLDQFH LQ D VDIH ZD\ DQG XQGHUVWDQG WKH KD]DUGV LQYROYHG

,PSRUWDQW VDIHW\ JXLGHOLQHV

- The weighted sound pressure level of the machine is lower than 70dBA.
- 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 or instructions concerning the use of the appliance 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.

EN

2) This operating manual 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.

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

4) Check the machine's integrity after having carefully removed the packaging.

1 R W H , Q F D V H R I G R X E W G R Q R W J R R Q D Q \ I X U W K H U D Q G F R Q W D F W \ R X U G H D O H R U U H W D L O H U L P P H G L D W H O \ 7 K H \ Z L O O V H Q G R X W V S H F L D O L] H G S H U V R Q Q H O D X W K R U L] H G W R S H U I R U P V H U Y L F H R Q W K H H V S U H V V R P D F K L Q H

5) Packaging (boxes, plastic bags, foam parts and whatever else) must not be left around within easy reach of children, due to the potential danger it represents, nor be discarded in the environment.

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

7) The equipment must be installed to comply with the applicable federal, state or local electrical and plumbing codes. The installation also must comply to the manufacturer's instructions, and must be performed by qualified and authorized personnel.

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

9) 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.

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

11) 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.

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

7KH PDQXIDFWXUHU VKDOO QRW EH KHOG UHVSRQVLEOH LRU DQ\ GDPDJHV FDXVHG E\ LPSURSHU DQG RU LUUDWLRQDO XVH

This machine should not be installed in kitchens.

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

- do not touch the device with wet or humid hands and feet;
- do not use the device while having no shoes on your feet;
- 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 (rain, sun, etc.);
- do not allow children or untrained people to use this device;
- do not clean the control panel with a wet cloth since it is not watertight.

14) Before carrying out any maintenance and/or cleaning operations, turn the main switch, which is located on the front left of the machine, to the “0” or “OFF” 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.

15) In case the machine is operating in a faulty manner or breaks down, disconnect it from the electrical network (as described in the preceding point) and close the water supply valve. Do not attempt to repair it. Contact a qualified and authorized professional to perform any repair. Any repairs 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.

16) You should plan to make use of an omnipolar connector during installation, as required by local, national, and international electrical codes and regulations.

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

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

19) 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 electctrical network by switching off the relative circuit breaker and close off the water supply; to replace the power supply cord, contact qualified professionals exclusively.

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

21) The machine should be placed on a flat counter and must be placed in settings with the following temperatures:

Minimum room temperature: 5°C/41°F;

Maximum room temperature: 32°C/89°F.

22) Check the package to make sure that the following accessories are included:

- a number of 1-dose

and 2-dose portafilters orresponding to the number of groups;

- replacement 1-dose and 2-dose filters (one of each);
- 1 tamper;
- 1 blind filter;
- cleaning detergent, for the groups;
- 3 stainless steel braided hoses for water connections;
- 1,5 mt of reinforced plastic tubing for drainage;
- 1 hose clamp;
- 1 TEE Fitting.

23) If the machine has been temporarily housed in settings with a room temperature of less 0°C/32°F, the machine must be placed in a warmer environment in order to gradually defrost the hydraulic system prior to use.

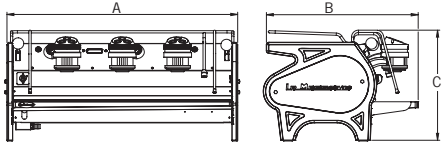
24) Water pressure supply must be between 0,4 and 0,8 MPa.
The maximum inlet water pressure shall be at least 1,0 MPa (Denmark, Norway, Sweden).

25) The machine is intended to be permanently connected to fixed wiring, and it is mandatory that a residual current device (RCD) with a rated residual operating current not exceeding 30mA is installed.

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

27) 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.

&RPPRQ 'LPHQVLRQV :H DQG)HDWXUHV

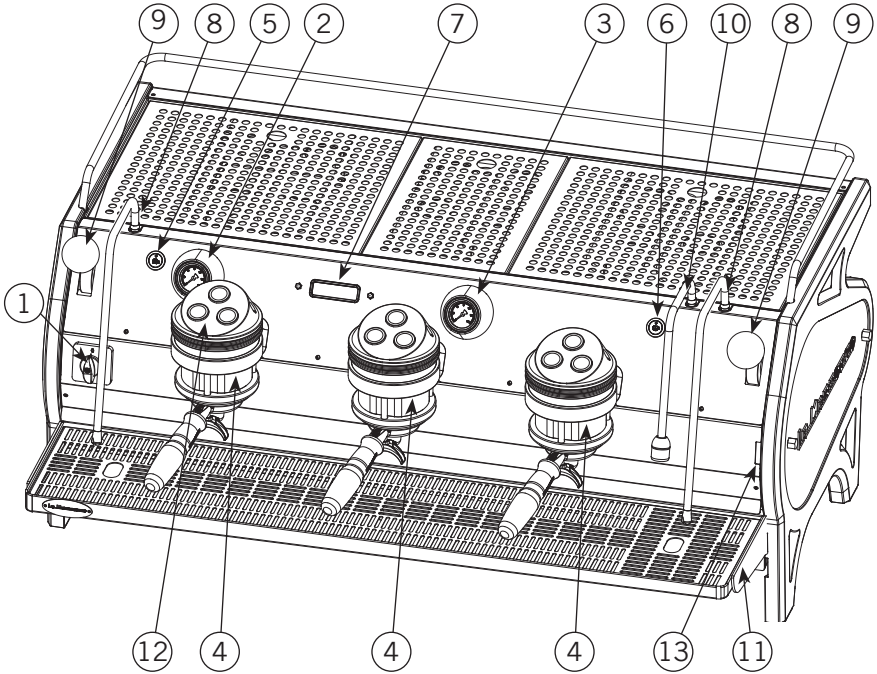


STRADA AV	JURXSV	JURXSV
A [mm]		
B [mm]	675	675
& >PP@	475	475
:(,*+7	>NJ@	91

'HÐQLWLRQ RI $YDLODEOH 0RGHOV

7KLV RSHUDWLQJ PDQXDO UHIHUV H[FOXVLYHO\ WR WKH IROORZ

STRADA, model AV 3 groups



Legend

1 Main Switch
2 Pressure Gauge (steam boiler)
3 Pressure Gauge (coffee boiler)
4 Brew Groups
5 Cup Warmer Button
6 Water Water Button
7 Digital Display
Steam Wand
9 Steam Wand Lever
Hot Water Wand
11 Removable Drain Tray
12 Group #1 Programming Keypad
13 Hot Water Mix Valve

For additional information on electronics, keypads, and software programming, please see the section entitled Software Programming your Espresso Machine.

)LJ 0RGHO $9 ZLWK RU JURXSV

*HQHUDO 'HVFULSWLRQ

The machine is built in 2 and 3 coffee group versions and is essentially composed of the following parts:

- Steam Boiler (produces steam and hot water);
- Coffee ("saturated") boiler;
- Brewing groups;
- Exterior Cover;
- Water pump.

'HVFULSWLRQ RI WKH YDUIRXV SDUWV

É 6WHDP %RLOHU

The Steam Boiler consists of a cylindrical tank, of varying length according to the number of coffee groups, which is made of AISI 300 series stainless steel. Each unit is subjected to a hydraulic test, at a pressure of 6 bar, and has an operating pressure of 1.3-1.5 bar. The following is a list of effective volumes and power ratings according to the number of groups installed:

2 groups	8,2 liters	3000 Watts
3 groups	11,8 liters	4000 Watts

Covers are welded at either end of the cylindrical tank and on one of them there is a housing for the water heating element, which allows the steam boiler to reach operating pressure within approximately 25 minutes. Operating pressure is maintained by temperature probe and PID controller. The steam boiler has various fittings used for safety devices, for supplying hot water and steam, and for the heating element.

Composed of AISI 300 series stainless steel tube. Heating is accomplished through an immersion-type plated heating element.

- Operating pressure of 1.3-1.5 bar, controlled automatically through a pressure switch or a temperature probe, adjusted to open the heating element supply circuit at 1.5 bar and close it at 1.3 bar.
- The pressure is displayed by means of a pressure gauge with a scale of 0 to 2 bar.
- Safety device, based on an expansion type mechanical valve, with counter-acting spring adjusted to 1.8 bar.
- Testing: hydraulic test at 4.5 bar performed on ready-to-use small boilers, at our factory.

É &RIIHH %RLOHU

The Coffee Boiler consists of a cylindrical tank made of AISI 300 series stainless steel. One each group (hot water generator for brewing coffee).
Each unit is subject to a hydraulic test, at a pressure of 18 bar, and has an operating pressure of 9 bar. The following is a list of effective volume and power ratings according to the number of groups installed:

2 groups	2 x 1,3 liters	2 x 800 Watts
3 groups	3 x 1,3 liters	3 x 800 Watts

Covers are installed at either end of the cylindrical tank and on one of them there is housing for the water heating elements. The temperature of the coffee boiler is maintained by an electronic temperature controller (PID capable) with an accuracy of 0.2°C. The brewing groups are installed on the boiler.
Composed of an AISI 300 series stainless steel tube. Heating is accomplished through an immersion-type plated heating element.

- Operating temperature 95°C (adjustable), controlled automatically by an electronic temperature controller with an accuracy of 0.2 °C. Operating pressure of 9 bar.
- Pressure is displayed through a pressure gauge with a scale from 0 to 18 bar.
- Safety device, based on an expansion type mechanical valve, with ounteracting spring adjusted to 13 bar.
- Testing: Hydraulic test at 18 bar performed on ready-to-use small boilers, at our factory.

É %UHZLQJ JURXSV

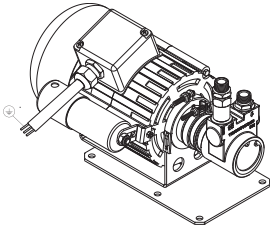
They consist of a precision casting made of stainless steel. The brewing group accepts the portafilter used to hold the ground coffee; the espresso flows through the brewing group, through the portafilter basket, through the portafilter spout, and into the cup(s) after the brewing button has been pressed.

É ([WHULRU FRYHU

The exterior consists of painted and stainless sheet steel panels. To provide good aesthetics, to optimize ergonometrics for the operator and to reduce the chance of damage to a minimum.

É :DWHU SXPS

The rotary vane pump, is installed on the water supply tubing and is set up to operate anytime the coffee groups are activated, and through an autofill system whenever the water boiler needs to be replenished.



É 0DFKLQH &(SODWH

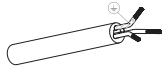
É 0DFKLQH (7/ SODWH

3. , Q V W D O O

MODEL/SERIES	GROUP	V/Hz	RATED POWER (W)	RATED INPUT (A)	COFFEE BOILER WATTAGE	STEAM BOILER WATTAGE	TOTAL WATTAGE	POWER CORD SIZE (mm²)
STRADA AV	2GR	AC220-240V/60Hz AC208-240/60Hz AC380/50Hz	4600	20-22 23 12	1600	3000	4600	SEE ELECTRICAL CONNECTIONS FOR DETAILS
	3GR	AC220-240V/60Hz AC208-240/60Hz AC380/50Hz	6400	25-29 30,5 16	2400	4000	6400	

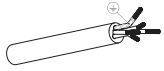
POWER CORD:

3 X WIRES 220V
1 X BLUE (NEUTRAL)
1 X BROWN (PHASE)
1 X YELLOW & GREEN (GROUND)



5 X WIRES 380V
1 X BROWN (PHASE)
1 X GRAY (PHASE)
1 X BLUE (NEUTRAL)
1 X YELLOW & GREEN (GROUND)

4 X WIRES 220V
1 X BLACK (PHASE)

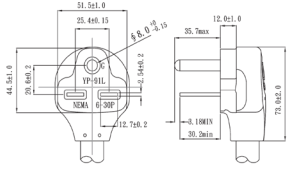


WARNING

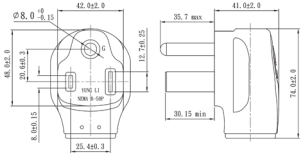
THE DETAILS ON THE LEFT DESCRIBE HOW TO CONNECT EACH WIRE TO THE PLUG. RESPECT ALSO THE LOCAL SAFETY REGULATIONS.

(ONLY FOR ETL) POWER CORD:

ONLY FOR 2 GROUPS: NEMA 6-30P



ONLY FOR 3 AND 4 GROUPS: NEMA 6-50P



WARNING

7KH PDFKLQH LV LQ
SHUPDQHQWO\ FRQQ
ZLULQJ DQG LW LV
D UHVLGXDO FXUUHQ
ZLWK D UDWHG UHVL
FXUUHQW QRW H[FH
installed.

WARNING

5HSODFH IXVHV ZLWK WKH VDPH
VL]H W\SH DQG UDWLQJ H J)
$ 9

WARNING

$W HDFK LQVWDOODWLRQ WKH
PDFKLQH VKRXOG EH HTXLSSHG
ZLWK D QHZ VHW RI WXEHV IRU
SOXPELQJ DQG UHODWHG JDVNHWV

WARNING

7KH &RIIHH %RLOHU
%RLOHU FRQWDLQ
HOHYDWHG WHPSHU
WHPSHUDWXUH RYH
o& FDQ FDXVH VHY
LQVWDQWO\ RU GHD
&RIIHH %RLOHU
6WHDP %RLOHU o

WARNING

:DWHU SUHVVXUH +DX]DUGRXV WR OWD7KH GLVFRQQHFW LV
EH EHWZHHQ DQG &RP &RZHU VXSSOH\ EXUHU\ SHUVRQV
LI VXIÐFLHQW SUHVVXUH LV HQWH FKLOGUHQ ZLWK UHG
DYDLODEOH ZH VXJJHVW WKDW DQ VHQVRU\ RU PHQWDO
DGGLWLRQDO ZDWHU VXSSO\ VHUYH PRU ZLWK ODFN RI H[S
LV XVHG

WARNING

7KH PRWRU SXPS PXVW EH
VLWXDWHG FORVH WR WKH PDEKLQH
LQ DQ DFFHVVLEOH SODFH JRU
PDLQWHQDQFH EXW QRW JRU
accidental interference and
FLUFXODWLRQ

WARNING

%HIRUH PDNLQJ DQ\ HOHFWULFDO
FRQQHFWLRQV PDNH VXUH WKDW WKH
WZR VWUDLQ UHOLHI FRQQHFWRUV DUH
ÐUPO\ VHFXUHG
WKH PDFKLQH LQ RUGHU WR SUHYHQW
LQDGYHUWHQW VWUHVV RQ WKH SRZHU
FDEOHV

WARNING

7KH PDFKLQH VKRXOG QRW EH
LQVWDOOHG LQ NLWFKHQV

WARNING

7KH PRWRU SXPS PXVW EH
QORZOHGJH XQOHVV
EHHQ JLYHQ VXSHUY
LQVWUXFWLRQ FRQFH
RI WKH DSSOLDQFH E
UHVSRQVLEOH IRU W

WARNING

8 6 $ DQG &$1'$ RQ
FRQQHFW WR D FLUFX
GHFOLQHV DQ \
DW PRUH WKDQ 9 W
each leg

WARNING

7KLV PDFKLQH LV QRW
RXWGRRU XVH &RQQHFW WR
QRW EH XVHG WR FOH
RU VKRXOG LW EH S
ZDWHU MHWV DUH

WARNING

:DWHU SUHVVXUH +DX]DUGRXV WR OWD7KH GLVFRQQHFW LV
EH EHWZHHQ DQG &RP &RZHU VXSSOH\ EXUHU\ SHUVRQV
LI VXIÐFLHQW SUHVVXUH LV HQWH FKLOGUHQ ZLWK UHG
DYDLODEOH ZH VXJJHVW WKDW DQ VHQVRU\ RU PHQWDO
DGGLWLRQDO ZDWHU VXSSO\ VHUYH PRU ZLWK ODFN RI H[S
LV XVHG

WARNING

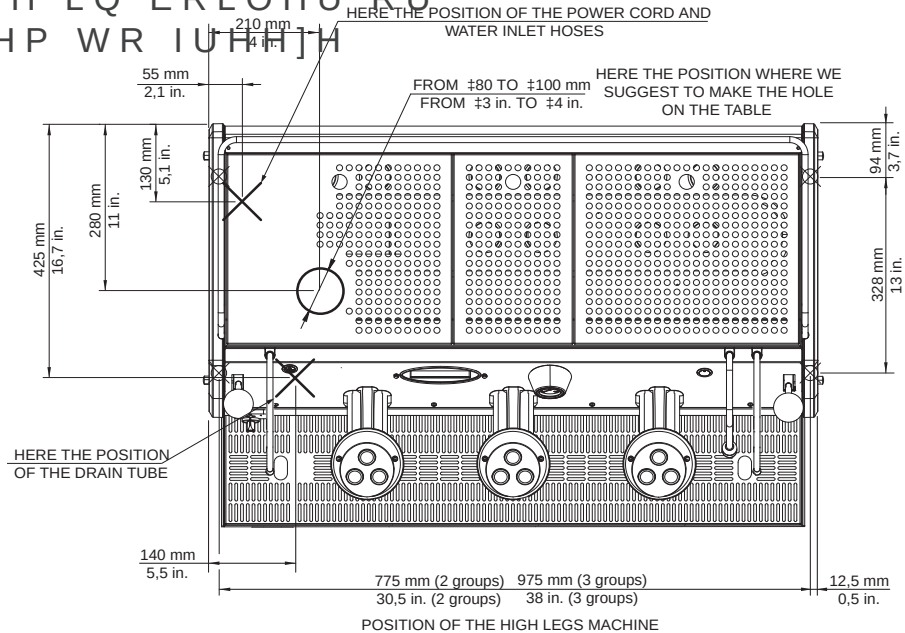
,Q RUGHU WR SUHYHQW FUDFNV RU OHDNDJH GR QRW VWRUH RU LQVWDOO WKH &RIIHH PDFKLQH LQ SODFHV ZKHUH LQ ERLOHU RU K\GUDXOLFV\VWHP WR IUHH]H

1RWH

- The drinking water mains valve and the circuit breakers for the electrical system need to be located in the most convenient position for the operator to access them easily and quickly.
- This machine complies with the standard 61000-3-11, the impedance at the supply interface must be Zmax= 0.05 :

,QVWDOODWLRQ RQ WKH FRXQWHU

The image below shows the recommended method to drill the hole on the counter.



)LJ ,QVWDOODWLRQ JXLGH

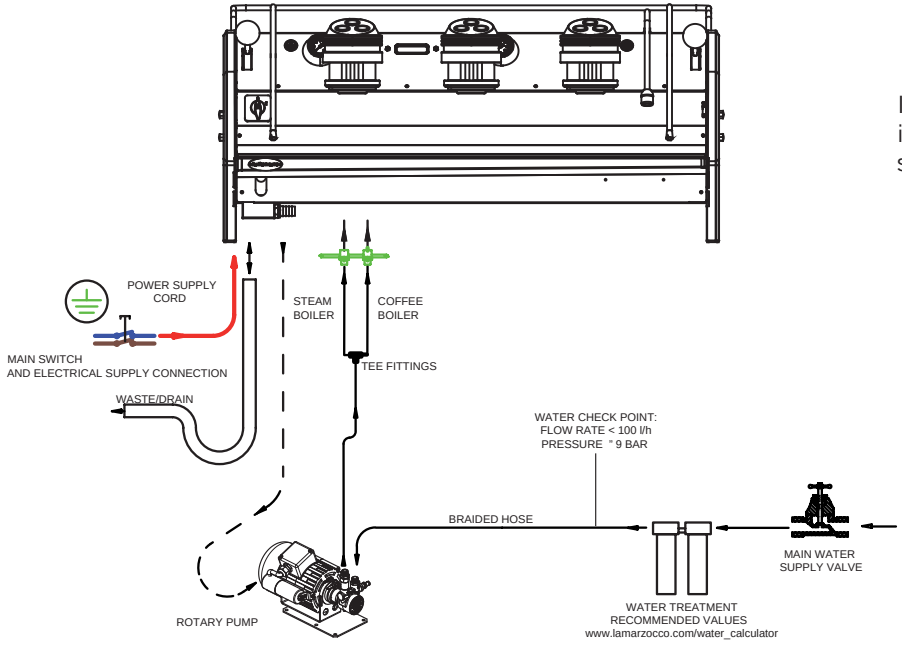
,QVWDOODWLRQ JXLGH

For best results, STRADA needs a minimum flow of water in input of 100 l/h and a pressure of 2.5 bar.

Installations that do not meet these requirements will cause a shorter life of the pump and may cause a high noise level during coffee brewing.

If the pressure and flow are not adequate, air bubbles may develop within the gears. This is called cavitation. Cavitation can impair the performance of the espresso machine.

If the incoming water of the espresso machine falls outside the recommended parameters, it is necessary to carry out one of the following installations:



3UHVVXUH ORZHU WKDQ EDU)ORZ UDWH ORZHU WKDQ O K

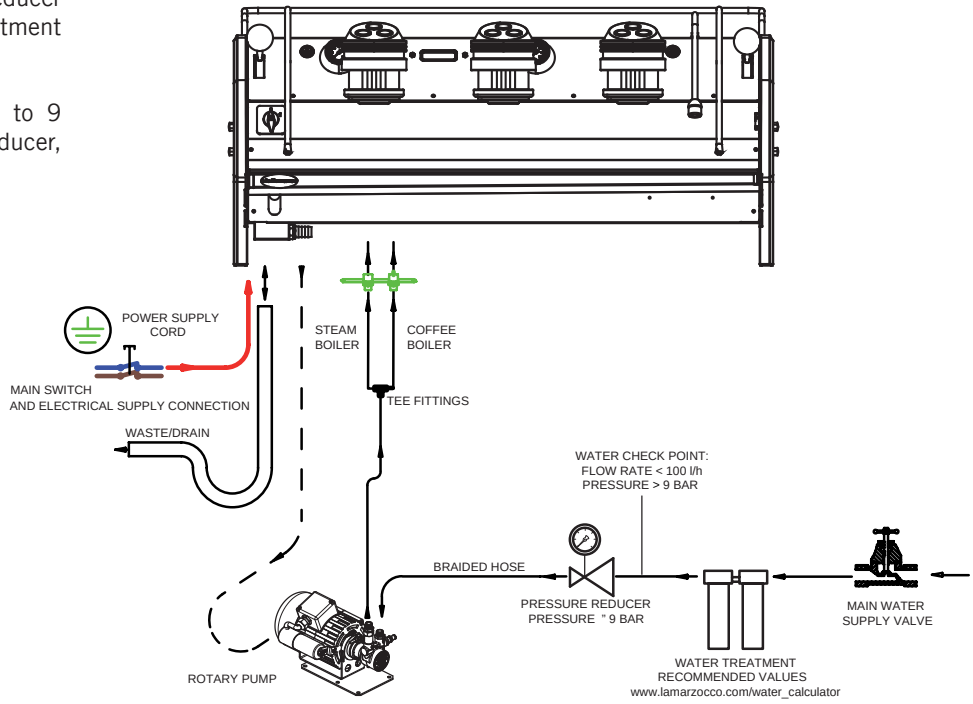
Installation with the rotary pump immediately after the water treatment system, upstream of the tee.

)LJ ,QVWDOODWLRQ JXLGH W\SH

3UHVVXUH KLJKHU WKDQ EDU
)ORZ UDWH ORZHU WKDQ O K

Installation of the pressure reducer immediately after the water treatment system, upstream of the rotary pump.

Installation of the rotary pump (set to 9 bar) immediately after the pressure reducer, upstream of the tee.



)LJ ,QVWDOODWLRQ JXLGH W\SH

$FFHVVRULHV

In order to proceed with installation, it is necessary that the following are available:

- Pipes carrying drinking water with a 3/8”G (BSP) end connection; (3/8” Compression for USA and Canada)
- Electrical Supply according to the specification of the espresso machine purchased:
- Single/Three phase 220VAC - 50/60 Hz electrical connection with ground, protected socket and approved interlock switch
- Single phase 200VAC - 50/60 Hz electrical connection with ground, protected socket and approved interlock switch
- Three-phase, 380VAC - 50 Hz electrical connection with neutral + ground, near the bench on which the machine is installed and terminating in a suitable protected fivepole socket equipped with an approved interlock switch
- Waste water drain system.

:DWHU WHVW NLW

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

la marzocco
handmade in florence

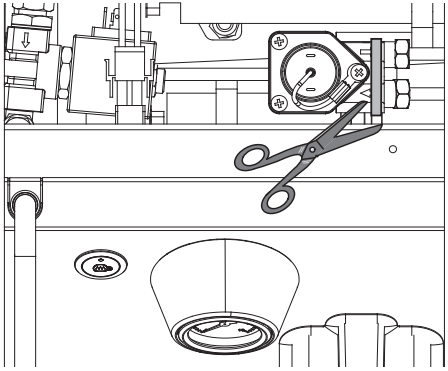
The parameters that you can measure are Total Hardness, Total Iron, Free Chlorine, Total Chlorine, pH & Total Alkalinity, Chlorides.

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/).

)ORZPHWHU VDIHW\ UHPRYDO

Before switch on, remove the clamp from the flowmeter located inside the machine, as indicated by the adhesive label applied on the main switch. Also remove the label from the main switch.



:DWHU VXSSO\ FRQQHFWLRQ

In order to connect the machine up to the water mains proceed according to the indications given in the chapter about Installation and in compliance with any local/national safety standards of the location in which the machine is being installed.

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

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.
Then connect the inlet of the water filter/ softener (if present) to the drinking water supply using one of the supplied stainless steel braided hoses. Before connecting the filter to the water pump, flush the water supply line and the filtration system in order to eliminate any residual particles which could otherwise get stuck in taps or valves thus preventing them from working properly. Connect the water supply connection of the espresso machine to the water pump outlet using one of the supplied stainless steel braided hoses. Then connect the water pump inlet to the water filter/softener outlet (if present).

1 R The water pump is a differential pressure volumetric pump and has been designed to be used exclusively with cold water. Make sure that water is always present while the pump is operating, otherwise air can be introduced into the brew boiler causing an undesireable condition and the pump can be damaged.

(OHFWULFDO FRQQHFWLRQV

D 3RZHU VXSSO\ FRUG

• This is the main power supply cable that provides power to the entire espresso machine. There are different types of cable based upon the electrical requirements of the espresso machine purchased:
• 200/220VAC 1 Phase 3-core cable with 4/6/10mm2 cross section or AWG 12/10/8 for 2,3 4 group versions, secured to espresso machine via a strain relief connector
• 220VAC 3 Phase 4-core cable with 4 mm2 cross section for 2 , 3 and 4 group versions, secured to espresso machine via a strain relief connector
• 380 VAC 3 Phase 5-core cable with 2.5mm2 cross section for 2, 3 and 4 group versions, secured to espresso machine via a strain relief connector.

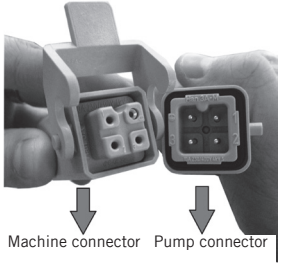
E :DWHU SXPS PRWRU SRZHU FRUG

This is the power supply for the water pump motor. The internal electronics will switch the pump motor on when needed.
• 3-core cable with 1.5 mm2 cross section or 3-core AWG 16 (for UL version) secured to espresso machine via a strain relief connector.

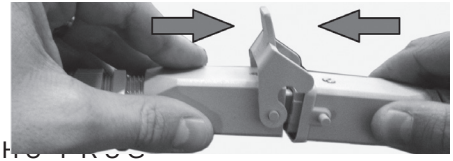
F 4XLFN FRQQHFWLRQ EHWZHHQ HVSUHVVR FRIIHH PDFKLQH

The electrical connection must be made through the use of the connectors, as shown in the following figures:

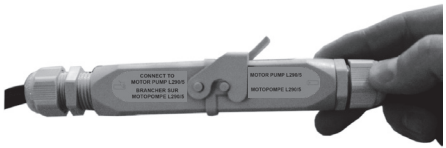
- View of the connectors;



- Cable connection;



- Cable tightening;



suitable waste water collection system.
In case such a system is not available, drained liquids may be collected in a suitable bucket and any necessary drain pipe extensions shall be made using steel-lined PVC tubing and suitable hose clamps.

:DVWH ZDWHU GUDLQ FRQQHFWLRQ

The espresso machine drain is to be connected by means of the included reinforced plastic tubing. Connect one end of the reinforced plastic tubing to the drain hose connection on the left side of the espresso machine, secure with included hose clamp. Connect the other end to a

:DWHU VSHFLÐFDWLRQV WDEOH

		0LQ	0D[
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”)

&$87,21

1HYHU UHPRYH WKH DOWHU KROGHU
ZKHQ ZDWHU LV EHLQJ GHOLYHUHG
7KLV RSHUDWLRQ FDQ EH H[WUHPHO\
GDQJHURXV VLQFH WKH KLJK
SUHVVXUH EXLOW XS LQVLGH WKH EOLOG
ĐOWHU ZRXOG VSUD\ RXW KRW DQG
VOLJKWO\ FDXVWLF
FDXVH VHYHUH EXUQV 7KH &RIIHH
%RLOHU FRQWDLQV
WHPSHUDWXUH :DWHU WHPSHUDWXUH
RYHU o) o& FDQ FDXVH
VHYHUH EXUQV LQVWDQWO\ RU GHDWK
IURP VFDOGLQJ

WARNING

7KH PDFKLQH PXVW QRW EH GLSSHG
LQ QRU VSODVKHG ZLWK ZDWHU LQ
RUGHU WR FOHDQ LW)RU FOHDQLQJ
RSHUDWLRQV SOHDVH IROORZ WKH
LQVWUXFWLRQV OLVWHG EHORZ YHU\
FDUHIXOO\

,03257$17

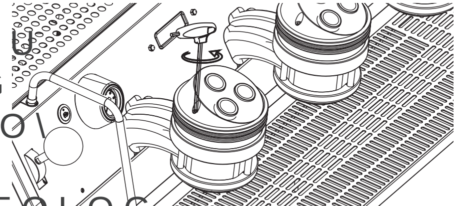
To improve the flavor of the espresso, the temperature of the water in the coffee boiler and therefore of the groups may eventually be raised or lowered via the digital display (please consult the Software Programming Manual for detailed instructions).

6WDUWLQJ WKH HVSUHVVR PDFKLQH

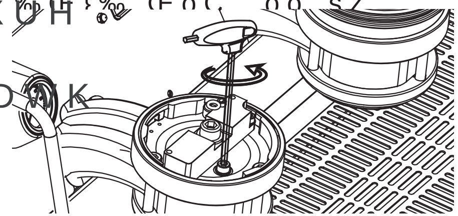
D)LOOLQJ WKH ERLOHUV ZLWK ZDWHU

E &RIIHH ERLOHU

The water flows inside the coffee boiler directly, as soon as the water system and purifier taps (if present) are opened.
Since the inflow of water will compress the air in the boiler, it will be necessary to remove or "bleed" the air from the coffee boilers. All air must be removed in order to completely "saturate" the coffee boiler/group assemblies.
To remove the air from the boiler, or "bleed the groups", it will be necessary to remove the plastic keypad from the top of the group.



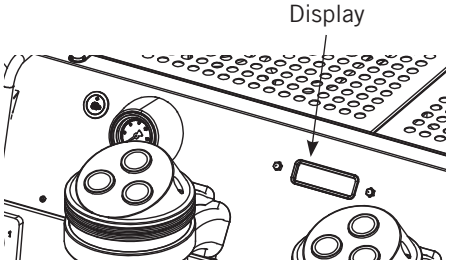
Loosen the bleed screws one at a time to allow air to escape until water flows from below the screw head. Tighten the screw to stop the water from flowing. Over tightening can cause damage to the sealing washer and the group cover. Repeat this procedure on all groups.



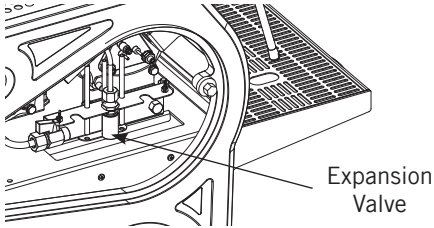
É 6WHDP ERLOHU

Turn the main switch to position "1" or ON, the automatic steam boiler level gauge will be switched on, activating the auto-fill solenoid valve and the motor pump. This will fill the steam boiler to a predetermined level and will shut off when full.

1 R WH Air inside the steam boiler may build up pressure (which may be detected through the pressure gauge).
Once the pump stops, check the display, the message "Coffee Boiler Filled?" should be displayed. Press to confirm that the preceding procedures are complete.
The installation is now complete and the espresso machine should be heating to operating temperatures.



:DLWLQJ IRU WKH (VSUHVVR 0DFKLQH WR +HDW \
2SHUDWLQJ 7HPSHUDWXUH
During this time, it may happen that the pointer of the coffee boiler pressure reaches as high as 14-15 bar. This may happen anytime that the heating element is in the "on" condition. In this case, it is necessary to adjust the expansion valve (see the picture below about the three coffee boiler expasion valves) in such a way that the pressure never exceeds 13 bar.



In normal operating conditions, the coffee boiler pressure transducer, while brewing, can read anywhere from 0-12 bar when brewing.
When the steam boiler reaches operating temperature, the light on the Hot Water dispense button will switch on.

%UHZLQJ DIWHU ÐUVW L

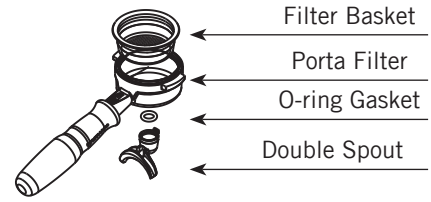
Once the first installation procedures are finished, before proceeding with brewing coffee, hot water and steam, please follow these steps:

- Engage the portafilters by inserting them into each group, brew water through each group for at least two minutes.
- Being careful to avoid burns, turn on each steam wand for at least one minute.
- Turn on the hot water valve for the time necessary to allow the following quantities of water to be brewed:

- At least 1 liter for a 1/2 group machine
- At least 2 liters for a 3 group machine

,QVWDOOLQJ WKH SRUWDÐOWH
Install the portafilter(s) by inserting them into the group and rotate the handle from left to right. When the portafilters are inserted properly, you can press any of brew buttons to start the flow of water through the portafilter. You should allow hot water to pass through the empty portafilter(s) for a few seconds each time, in order to preheat the portafilter.

1 R W Is important to leave the portafilters installed in the espresso machine when not in use. The portafilter must remain heated for the brew process to function correctly.



%UHZLQJ FRIIHH

Now you can brew an espresso. Disengage one of the portafilters, fill the filter with ground coffee, tamp the ground coffee with the tamper supplied (exerting a force of 20 kg) and re-engage the portafilter to the group. Press a button on the keypad to begin the brewing process.

1RWH Some baristas believe it is important to press the brewing button prior to installing the portafilter to allow the water to flush any remaining coffee oils and particles from the group. Some also flush just after brewing coffee for the same reason. Please experiment to find the best possible procedure for you.

:DWHU SXPS

Whenever you are brewing coffee, and you can adjust the pump pressure by turning the by-pass screw (below the plug located on the side to which the pump power supply is connected) clockwise to increase and counter-clockwise to reduce pressure. Adjust pressure only when at least one group is brewing coffee.

1RWH When the heating element in the coffee boiler is energized, the water will expand increasing the start-up pressure. Once the maximum pressure is reached, the expansion (safety) valve should start working by discharging a few drops of water, in order to prevent such pressure from exceeding 11-12 bar.

In case the pressure exceeds 12 bar, you must adjust the expansion valve by unscrewing the cap slightly. If this is not sufficient, remove the valve and clear away any calcium deposits. This remedy is valid also in case the valve remains open in the drain position (i.e. the pressure cannot increase to 8 bar approx.).

*HQHUDO QRWHV IRU FRIIHH SUHSDUDWLRQ

The portafilters must remain heated since they are at the lowest position of the group itself, and they are partially isolated due to the rubber gasket between them. This can be accomplished by leaving the portafilters installed in the machine when not in use. The portafilters may also be actively heated. This procedure may be carried out by brewing some hot water through the portafilter then turning off the water flow, before making coffee.

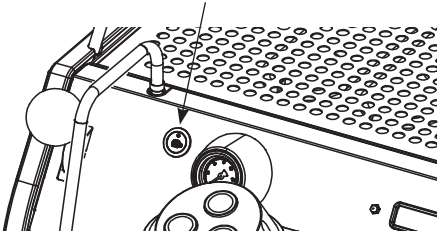
We recommend removing the spent coffee puck directly after brewing.

The size of the coffee granules is extremely important in preparing a good cup of coffee, other than the type of coffee mix used, quite obviously. The ideal grinding 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 6-7g). The best grinding is that which allows coffee to flow out from the filter holder spouts neither too slowly (drop by drop) nor too quickly (quick light brown flow). A general rule is that a double dose should dispense approximately 25cc or 2 fluid oz. of espresso in approximately 25 seconds.

&XS :DUPHU

Press Cup Warmer Button for enabled or disabled the cup warmer. This function work in two modes continuous or timed (see the Software Programming Manual for further instructions).

Cup Warmer Button



5. 'LVSHQVLQJ 6WHDP DQG +RW :DWHU

6WHDPLQJ PLON RU RWKHU OLTXLGV

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 one of the 2 steam wands (part 8, page 7) which are connected to the steam valve, into the liquid to be heated, turn the steam knob gradually until steam comes out at the end of the wand.

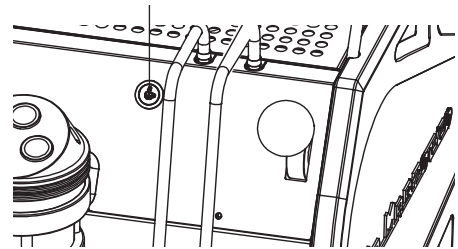
The steam will transfer heat to the liquid raising its temperature up to boiling point. Be careful not to allow liquid to overflow in order to avoid severe burns.

In order to prevent the heated liquid from being sucked back into the steam boiler it is recommended before using the wand that you purge the steam valve and steam wand by opening the valve for a few seconds to allow steam to escape to the atmosphere from the end of the steam wand. Failure to do so can cause the heated liquid to transfer from the heated liquid container to the steam boiler (via vacuum created from cooling parts). This condition is undesireable and can cause contamination in the steam boiler. After use remember to purge the wand by opening the steam valve for a few seconds, and then clean the outside of the wand itself with an appropriate cloth.

In order to prepare milk for making cappuccino with the right amount of foam, go through the following steps:

• After purging the steam wand place the container half-full of milk underneath, carefully open the steam valve and raise the container so as to bring the wand end to a point just below the surface of the milk; at this point, move the container up and down just enough to dip the nozzle end in and out of the milk until you get the right amount of foam, bring the temperature of the milk almost up to 149/158°F or 65/70°C. You can then pour this milk into a cup containing warm espresso and you will end up with a fresh cup of cappuccino.

3UHSDULQJ KRW ZDWHU DQG R +27 :$7(5



You may dispense hot water by using the fixed nozzle (part 6, page 7). To dispense hot water, press the hot water button.

This button commands hot water delivery. The temperature of the water may be adjusted by adjusting the mixing valve.

WARNING

,I WKH DERYH PHQWLRQHG PXVWKHV LQVWDOHG LV VR
LQVWUXFWLRQV DUH QRW DGKHUHGXHFKRQFDO SUHVRXQ
WR WKH PDQXIDFWXUHUHVLQQRWFHHVLQWRIRUWHYHQWZKHQ
KHOG UHVSRQVLEOH IRU GDPDJH WR PDLQWHQDQFH LV U
SHUVRQV RU WKLQJV

WARNING

7KH LQVWDOHG LV VR
WUDLQHG SHUVRQ

WARNING

7KH PDFKLQH PXVW QRW EH GLSSHG
LQ QRU VSODVKHG ZLWK ZDWHU LQ
RUGHU WR FOHDQ LW)RU FOHDQLQJ
RSHUDWLRQV SOHDVH IROORZ WKH
LQVWUXFWLRQV OLVWHG EHORZ YHU\
FDUHIXOO\

WARNING

,Q RUGHU WR SUHYHQW FUDFNV RU -HWV RI ZDWHU VKRX
OHDNDJH GR QRW VWRUH RU LQVWDOO FOHDQ WKH PDFK
WKH FRIIHH PDFKLQH LQ SODFHV LW EH SQDFHG ZKHU
ZKHUH WHPSHUDWXUH PD\ FDXVH
ZDWHU LQ ERLOHU RU K\GUDXOLF
V\VWHP WR IUHHJH

WARNING

7KH PDFKLQH LV LQWHQGHG WR EH
SHUPDQHQWO\ FRQQHFWHG WR DQ
ZLULQJ DQG LW LV DGYLVDEOH WKDWHG WHPSHUDWXUH
D UHVLGXDO FXUUHQW GHYLFH 5&WXUH RYHU
ZLWK D UDWHG UHVLGXDO RSHUDWLQVHYHUH
FXUUHQW QRW H[FHHGLQJ PDLQWO\ RU GHDWK IURP

WARNING

R QRW UHPRYH WKH DQWHU KROGHU
ZKLOH UHODWLYH JURXS LV EUHZLQJ
QRW OLTXEGV
7KH &RIIHH %[
ZDWHU WHPSHUDWXUH
DWHU WHPSHUDWXUH
X&FRSHUDWLQVHYHUH
EHUQLQJ PDLQWO\

WARNING

7KH PDFKLQH PXVW QRW EH GLSSHG
LQ QRU VSODVKHG ZLWK ZDWHU LQ
RUGHU WR FOHDQ LW)RU FOHDQLQJ
RSHUDWLRQV SOHDVH IROORZ WKH
LQVWUXFWLRQV OLVWHG EHORZ YHU\
XVHG

WARNING

7KH PDFKLQH LV LQWHQGHG WR EH
SHUPDQHQWO\ FRQQHFWHG WR DQ
ZLULQJ DQG LW LV DGYLVDEOH WKDWHG WHPSHUDWXUH
D UHVLGXDO FXUUHQW GHYLFH 5&WXUH RYHU
ZLWK D UDWHG UHVLGXDO RSHUDWLQVHYHUH
FXUUHQW QRW H[FHHGLQJ PDLQWO\ RU GHDWK IURP

installed.

scalding.

&OHDQLQJ JURXSV DQG GUD

- Put a tablespoon of detergent powder for coffee machines into the blind filter, supplied with the machine, and tighten it onto the group you want to clean by using a normal filter holder.
- Turn the Paddle Valve on and off approximately 10 times (10 seconds intervals) on each group.
- Rinse the group using a normal filter by running hot water through it several times.

&OHDQLQJ ÐOWHUV

- Put 2 or 3 teaspoons of detergent powder for coffee machines in about 1/2 a litre of water inside a heat-resistant container and boil.
- Dip filters in the boiled solution and leave them fully submerged for about 30 minutes.
- Rinse thoroughly with clean water and run hot water through one group several times with the filters in place.
- Make one cup of coffee and discard in order to remove any unpleasant flavor.

&OHDQLQJ ÐOWHU KROGHUV SRUWDÐOWHUV

Using the proper cleaning tool (brush) wash the filter holders under hot water, a neutral detergent may also be used.For extraordinary cleaning see the Portafilter Manual.

&OHDQLQJ WKH GUDLQ F

Remove the drain tray grill at least twice a week and clean, pull out the water drain collector and clean it thoroughly. Inspect and clean also the drain box and remove any leftover grounds.

&OHDQLQJ WKH ERG\

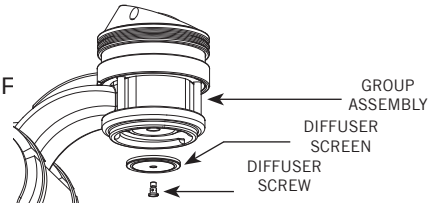
Wipe the stainless steel surfaces with a soft, non abrasive cloth in the direction of the glazing marks, if any. Do not use any alcohol or solvents whatsoever on painted or imprinted parts in order not to damage them.

&OHDQLQJ WKH KRW ZDWHU DQG WHDP QR]]OHV

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. Hot water nozzles must be cleaned periodically with a damp cloth.

&OHDQLQJ WKH GLIIXVHU VFUHHQ

- Due to filter holder discharge operations (subsequent to coffee brewing), a certain amount of coffee grounds may slowly build-up on and obstruct, even partially, the diffuser screen. To clean it, you must first remove it by unscrewing the diffuser screw.



- Put 2 or 3 teaspoons of cleaning detergent for coffee machines in about 1/2 a litre of water inside a heat-resistant container and boil.
- Place the diffuser screen(s) and diffuser screw(s) in the solution and leave them fully submerged for about 30 minutes. Rinse thoroughly with clean water. Install and run hot water through each group several times with the screen installed.

:DWHU)LOWHU 6RIWHQHU

Please see the documentation accompanying the water filter/softener for proper operating and cleaning instructions.

É 6WHDP ERLOHU GUDLQLQJ

To activate this function you need to access the programming menu (see p. 101). 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.

'HSUHVVXUL]H WKH VWHDP ERI

Press and hold the buttons to set the espresso machine to “OFF”, then push down the steam lever in order to depressurize the steam boiler.

,03257$17

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:

- Groups: with the portafilters engaged in the groups brew water through each for at least two minutes
- Being careful to avoid burns, turn on each steam wand for at least one minute.
- Turn on the hot water valve for the time necessary to allow the following quantities

of water to be brewed:

At least 1 liter for a 1/2 group machine
At least 2 liters for a 3 group machine

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.

&OHDQLQJ IUHTXHQF\

Daily

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

:HHNO\

- Drain Box

0RQWKO\

- Cleaning the hot water nozzle

7. 'H FRPPLVVLRQLQJ D

'H FRPPLVVLRQLQJ DQG GHPROLWLRQ

Start by setting the main switch to the “0” or OFF position.

'LVFRQQHFWLQJ IURP WKH SRZHU RXWOHW

Disconnect the espresso machine from the electrical network by switching off the associated circuit breaker or circuit protection device. Remove the power supply cord from the power connection. Remove the Pump Motor Power Cord from the water pump motor.

'LVFRQQHFWLQJ IURP WKH ZDWHU VXSSOHP

Shut off the water supply by closing the specific tap located upstream of the water filter/softener inlet. Disconnect the water pipe at the water filter/softener inlet. Remove the hose connecting the espresso machine to the water pump. Remove the reinforced plastic tubing on the drain connection.

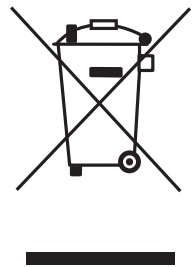
At this point, the machine may be removed from the bar, being very careful not to drop it or squash your fingers.

The machine is made out of various materials and therefore, if you do not intend to put it back in service, it must be taken to a special disposal company which will select the materials which can be recycled and discard the others.

Current regulations make it illegal to discard such machine by leaving it on public grounds or on any private property.

5HF\FOLQJ QRWLFH :DUQLQJ I HQYLURQPHQW

Used Electrical and electronic waste contains hazardous but also valuable and scarce materials which should be recovered and recycled properly. We kindly ask that you contribute to the protection of the environment and natural resources by delivering used equipment to the relevant recycling locations if such locations are available in your country.



0DQGDWRU\ 0DLQWHQDQFH DQG &KHFN XS 2SHUDWLRQ

These operations are in addition to the Maintenance and Periodic Cleaning Operations as specified in Chapter 6.

The following maintenance and check-up operations sould be carried out by a qualified technician.
The time required for the periodic maintenance is determinated by the quantity of daily work and/or coffee consumption.

1 % 7KHVH SHULRGLF PDLQWHQDQFH RSHUDWLRQV DUH QRW FRYHUHG E\ ZDUUDQW\

(9(5< 7+5(( )285 0217+6

µReplace group gaskets
µReplace diffuser screens
µCheck filter baskets and springs condition
µClean auto-fill probe
µCheck vacuum breakers for proper operation
µCheck fittings and valves for leaks

µInspect drain box and hose for leaks or clogs
µCheck flow rate for each group
µCheck brewing pressure
µCheck all buttons for proper operation
µCheck expansion valve operation
µCheck steam valves for proper operation
µCheck/note water hardnessm (Water quality must be within the range of parameters specified in the chapter on Installation, otherwise warranty is voided)
µCheck doses consistency
µTest flowmeter's ohm value (ohm value is acceptable if greater than 1.8 K ohm, and less than 2.2 K ohm

,I $%5 0RGHO
µRun "scale test"

(9(5< 6,; LQ DGGLWLRQ WR WKH DERYH

µReplace filter baskets
µFit steam valve rebuild kit

,I $%5 0RGHO
µCalibrate scales

µCheck weight of precision portafilters

(9(5< <($5 LQ DGGLWLRQ WR WKH DERYH

µInspect solenoid valves
µReplace vacuum breakers
µInspect expansion valve
µInspect electrical wiring condition
µInspect boilers safety switches

µReplace over-pressure valve (safety valve)
µAccurate control of the tightness at 2,4Nm of each cable on the terminal block.

µInspect flowmeter impellers

(9(5< <($56 LQ DGGLWLRQ WR WKH DERYH

µCheck the condition of the inside of boilers and if necessary rinse out with a proper cleaning product allowed for food and beverage appliances.

WARNING

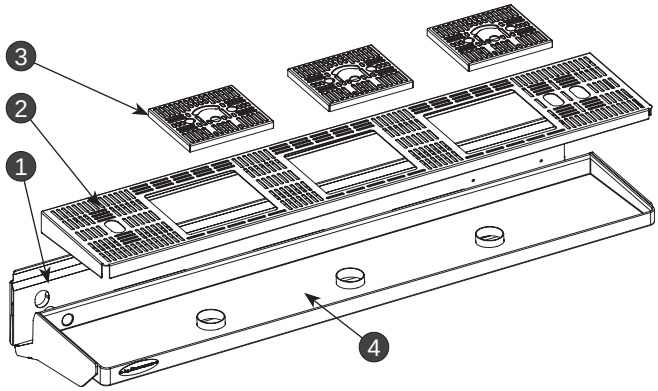
+DQGOH ZLWK F[
.J GR QRW

WARNING

7KH LQGLYLGXD
LV D IUDJLOH F
DQG VWRUH Z

WARNING

7KH KHLJKW RI
Ð[HG



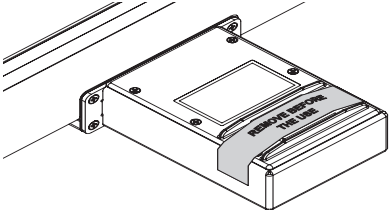
Legend

1 Scale crosspiece
2 Drain grille
3 Scale individual grid
4 Removable drain tray

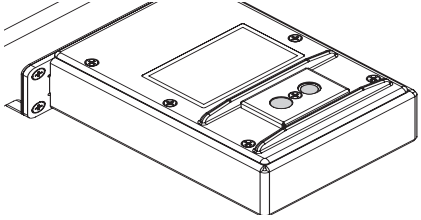
)LJ 3UHFLVLRQ VFDOH DQG EUHZ

8VH SUHFDXWLRQV

Remove the adhesive label with care; if needed, remove any adhesive residues from the surface using a neutral detergent.



Don't spill water onto the scale box If needed, gently remove it with an absorbent cloth. Should any water and/or dirt penetrate into the holes highlighted in the figure below, gently clean and dry them with an absorbent paper cloth.
Dirt build-up or water stagnation may prevent the scale individual grid from properly settling into place.



The weighing system in static conditions (*) has a rated accuracy of ±0.5g.
For correct operation, make sure that:

- Maintenance is performed properly, by an authorized person and in the manner prescribed in this manual;
- Please use the machine according to the instructions specified in this manual;
- Please make sure the machine is installed on a level and firm counter;
- Please make sure the power supply is stable and without electrical noises.

The weighing stage is a inherently delicate, in fact it is affected by:

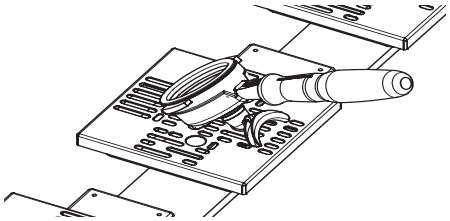
- Vibration of the bench caused for example by other devices;
- Machine vibrations caused, for example, by the use of the adjacent group.

(*) Static weighing means weighing an object whose weight is fixed during the entire weighing.

The machine is not a weighing device certified for legal weighing.
- The weighing system is a precision device that requires a lot of caution in terms of use, cleaning and maintenance.

- Should the main grid or tray be removed, ensure not to hit the load cells during the disassembly and reassembly operations.

- To proceed with the weighing of the filter holder either empty or filled with coffee powder, place it as shown below:



- Use only original La Marzocco filters and filter holders, identified by the following symbol:

PRECISION PORTAFILTER

- Use only filter holders with double spout;

- Do not place on the scale objects weighing more than 1kg;

- Never load more than 1 kg, to prevent any damage to the scales;

- Use the high precision scale with care, avoid shocks, falling objects and sudden load peaks;

- Any object to be weighed must be placed correctly on the scales grid.

& O H D Q L Q J

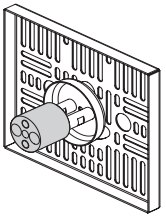
- The cleaning of the “individual grids” must be performed with care, without overloading the cells;

- For proper weighing of the filter holder, make sure the grid is clean and dry;

- To avoid contact with dirt before placing the filter holder, clean and dry the grid;

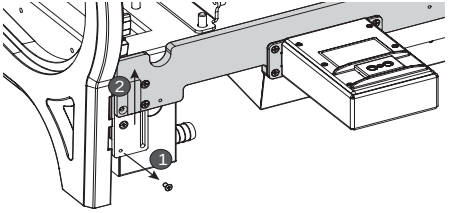
- Please be careful during the cleaning procedures to avoid the water dripping on the scale and its electrical components;

- Don’t wash the scale individual grids in a dishwasher; wash them manually instead, then immediately dry them.
If you wash the grid under a strong water flow, remove the magnetic support highlighted in the figure (just pull to detach the magnets). Make sure that the magnets are always dry and clean.



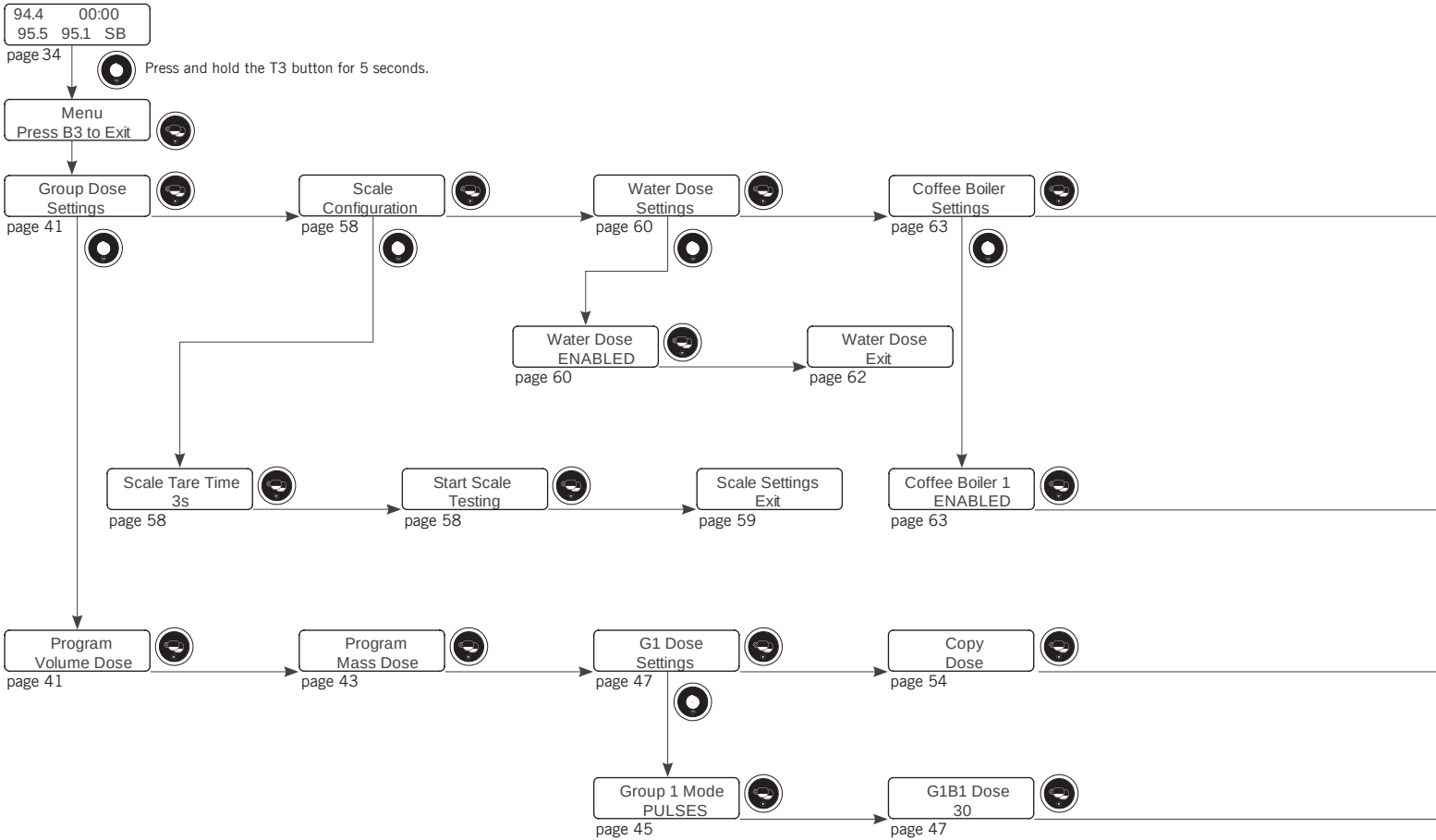
- To clean the drain tray you need to remove the individual grids (part 3, figure 5) first, then the drain grille (part 2, figure 5) and finally the tray (part 4, figure 5). Make sure not to hit the load cells during the disassembly and reassembly operations.

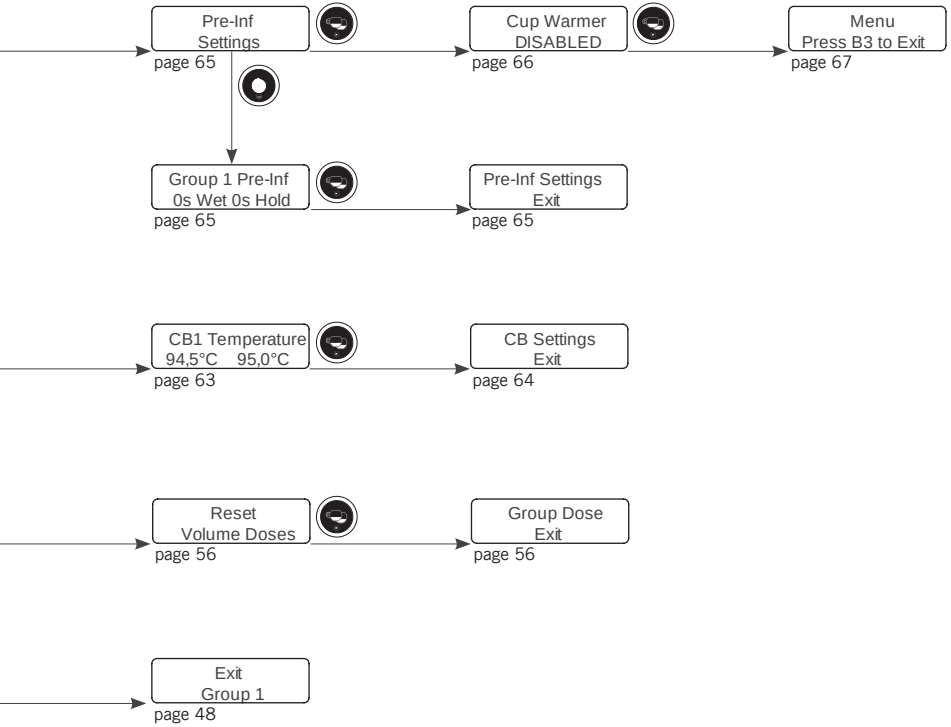
5HPRYLQJ WKH HOHFWURQLF ER[

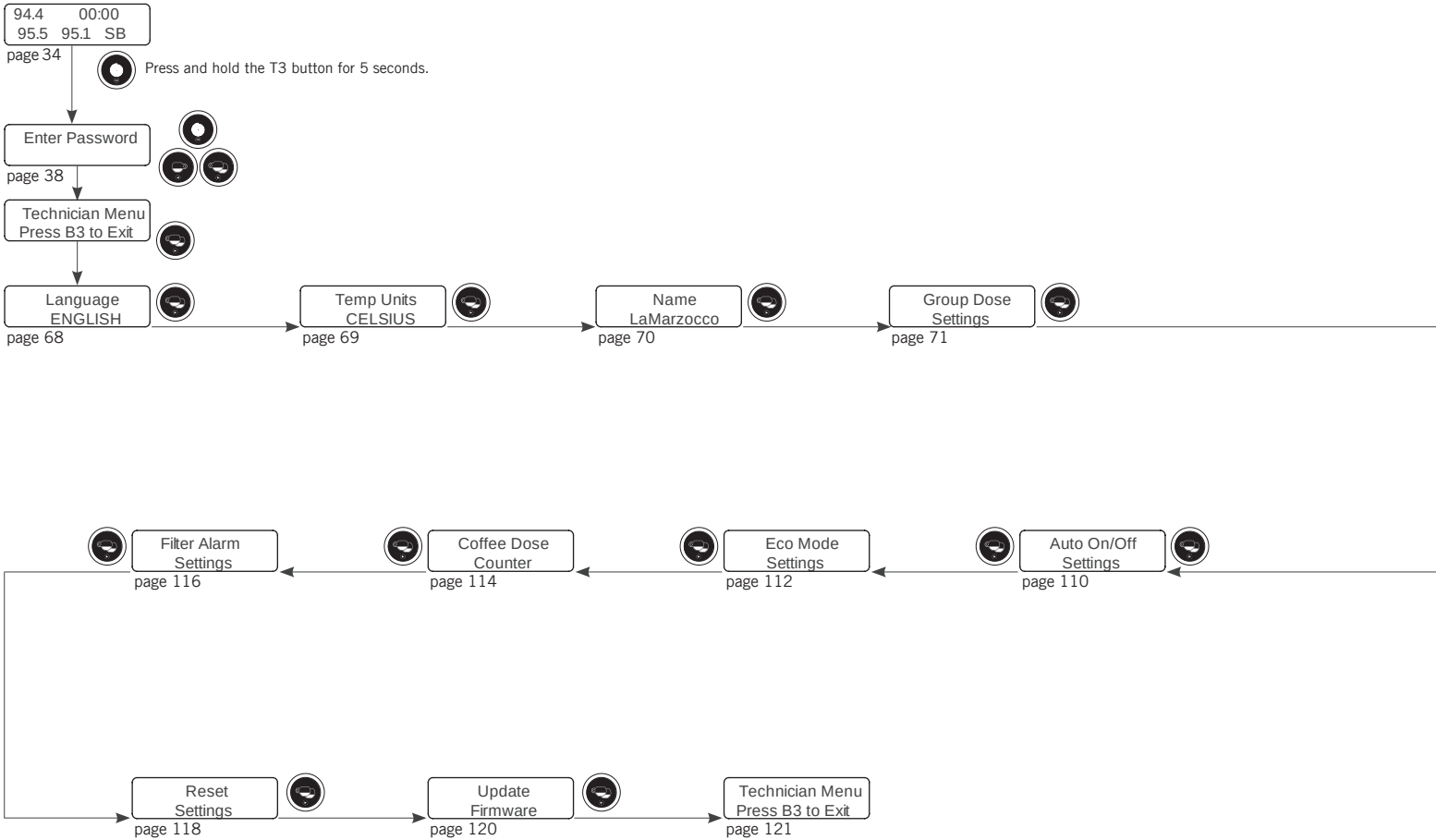


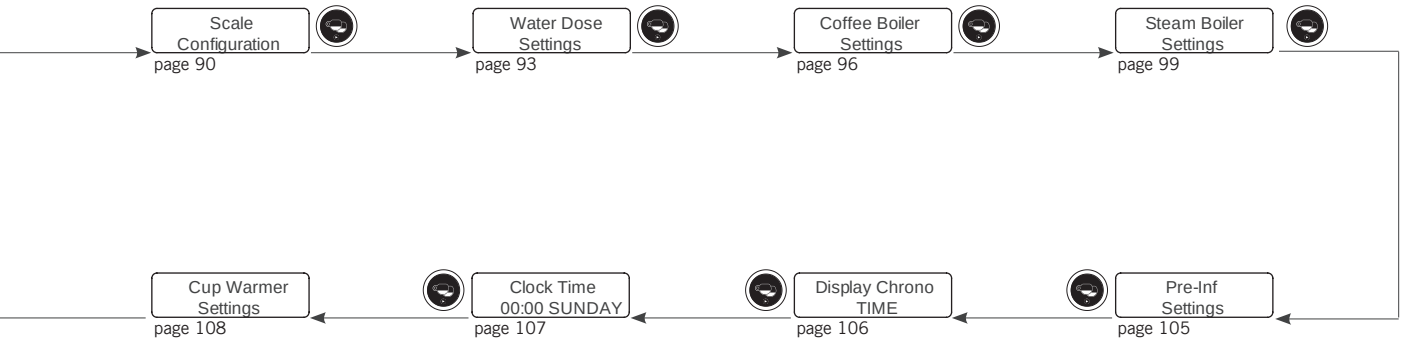
To remove the electronic box you need to remove the lower front panel, unscrew and remove the lower screws ❶, loosen the upper screws ❷ without removing them and move the scale crosspiece up. Now you can access the electronic box or remove it.

6RIWZDUH 3URJUDPPLQJ *ÄL%GHULVWDÅ 3URJUDPPLQJ




Pre-Inf
Settings
page 65
Cup Warmer
DISABLED
page 66
Menu
Press B3 to Exit
page 67
Group 1 Pre-Inf
0s Wet 0s Hold
page 65
Pre-Inf Settings
Exit
page 65
CB1 Temperature
94,5°C 95,0°C
page 63
CB Settings
Exit
page 64
Reset
Volume Doses
page 56
Group Dose
Exit
page 56
Exit
Group 1
page 48

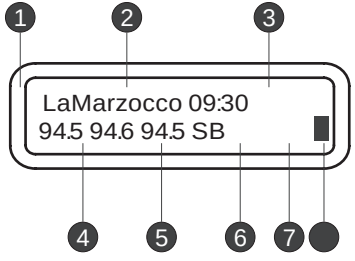

94.4 00:00
95.5 95.1 SB
page 34
Press and hold the T3 button for 5 seconds.
Enter Password
page 38
Technician Menu
Press B3 to Exit
Language
ENGLISH
page 68
Temp Units
CELSIUS
page 69
Name
LaMarzocco
page 70
Group Dose
Settings
page 71
Filter Alarm
Settings
page 116
Coffee Dose
Counter
page 114
Eco Mode
Settings
page 112
Auto On/Off
Settings
page 110
Reset
Settings
page 118
Update
Firmware
page 120
Technician Menu
Press B3 to Exit
page 121


Scale Configuration
page 90
Water Dose Settings
page 93
Coffee Boiler Settings
page 96
Steam Boiler Settings
page 99
Pre-Inf Settings
page 105
Display Chrono TIME
page 106
Clock Time 00:00 SUNDAY
page 107
Cup Warmer Settings
page 108

Description

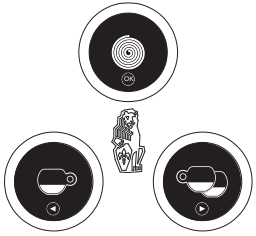
- This espresso machine has a CPU and many configurable settings.
- Additionally, there are many feedback controls employed in this espresso machine to troubleshoot problems should they occur.
- The following is a brief introduction to the controls and display and how they interact with the operator.

Digital Display



1. Digital display
2. Name
3. Daily timetable
4. 1st group coffee boiler temperature
5. 2nd group coffee boiler temperature
6. 3rd group coffee boiler temperature
7. Steam Boiler
- Heating indicator (on during heating, off when the temperature has been reached)

The digital display is a backlit display capable of displaying 2 lines of 16 characters. The display enables the operator to interact with the espresso machine to visibly change parameter values. The display also provides valuable information to the operator.
There are several warnings that the can be displayed to alert the operator of an unusual condition or a fault. Additionally, simple messages are displayed alerting the operator that an action has been started or that a process needs to begin.



The keypad has two functions. The first is for control of the espresso. The second is for programming individual software parameters. The programming of the individual parameters is possible only using the buttons in the group 1 (group starting from the left).

% X W W R Q	' H V F U L S W L R Q
	This button is used to control the brewing of the single espresso. It is also used in the programming of the individual parameters such as the “back” button in the menu. For simplicity's sake in this manual it will be represented by this symbol with the name T1
	This button is used to control the brewing of the double espresso. It is also used in the programming of the individual parameters such as the “forward” button in the menu. For simplicity's sake in this manual it will be represented by this symbol with the name T2
	This button is used for a continuous control of the brewing of the espresso. It is also used in the programming of the individual parameters such as the “enter” button in the menu. For simplicity's sake in this manual it will be represented by this symbol with the name T3

7XUQLQJ WKH 0DFKLQH 2

The following is the procedure for turning on the power to the espresso machine.

- Please follow the procedures carefully to avoid any damage to the espresso machine.
- Proceed checking for water connection to the espresso machine.
- Proceed making sure you have filled the boilers.

1 Turn the Main Switch to the 1 position.

SB FILLED?

2 To continue with the start up process, press the T3 button after filling the steam boiler.

GROUPS BLED?

3 To continue with the start up process, press the T3 button after the saturation of the coffee boiler.

LaMarzocco 00:00
CBO 93.8 °C SB O

4 The rectangles next to CB and SB indicate the warming up of the water contained in the boilers. When the set temperature is reached, these rectangles turn off and all the lights of the buttons turn on. Now the machine is ready for use. During the normal operation of the machine, the flashing of the rectangles indicates the intermittent heating necessary for maintaining the temperature.

1 2 7E(nsure all air is removed from the group prior to staring the espresso machine.
This only needs to be completed once during the initial setup or when water is drained from the coffee boiler.
Instructions for bleeding the groups of air can be found in the Installation Guide.

WARNING

+$=$5'286 92/7$*(',&&211(&7)520 32:(5 6833/< %()25(6(59,&,1*

7XUQLQJ WKI 0DFKLQH 2

OFF 00:00

The following is the procedure for turning off power to the espresso machine.

• Please follow the procedures carefully to avoid any damage to the espresso machine.

• This machine has two off settings. One setting turns off all of the components in the espresso machine and the other turns off power to the complete espresso machine.

1 The following is the procedure for safely turning off the espresso machine.

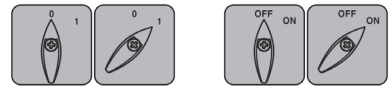
LaMarzocco 09:30
945 946 945 SB

2 Press and hold the buttons T2 and T3 at the same time. The display changes to the following:

OFF 00:00

3 This is the OFF setting used in the normal operating conditions.

4 During servicing or other conditions that warrant it, the main switch should be turned to the 0 position. The espresso machine is off and display should be blank. It is important to follow this procedure when turning off the machine. Failure to do so can damage the electronics.



WARNING

+$=$5'286 92/7$*(',6&211(&7)520 32:(5 6833/< %()25(6(59,&,1*

3URJUDPPLQ

LaMarzocco 09:30
94.5 94.6 94.5 SB

- To change the values of any parameter the operator must first enter into the programming mode.
- There are two levels within the programming mode that allow the programming of specific parameters.
- The two programming levels are as follows:
- Barista Programming - The parameters contained within this level are ones the operator can change to affect the quality of the espresso.
  No password is required for access.
- Technical Programming - The parameters contained within this level are ones the operator can change to affect the performance of the espresso machine. These parameters are set in the factory and their adjustment requires the intervention of a service technician La Marzocco reccomends that no changes are made at this level. The Technician Password is required for access.

Ä%DULVWDÅ 3URJUDPPLQJ /HYHO

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 While the espresso machine is on, press and hold the button T3 . After approximately 5 seconds the following display appears.

Program
Dose

2 This is the “Barista” programming level. To program the brewing amount for each button, to set the coffee boilers, the pre-infusion, and to enable/disable the resistance of the cup warmer if present.

Press Enter
To Exit

3 To exit the programming mode, scroll to the exit menu, using the buttons T1 or T2 . Press the T3 button to confirm the exit, or press at the same time the buttons T2 and T3.

Ä7HFKQLFDOÅ 3URJUDPPLQJ /HYHO

LaMarzocco 00:00
CB 93.8 °C SB

1 While the espresso machine is on, press and hold the button T3 . After approximately 10 seconds the following display appears.

Enter Password

2 This is the “Technical” programming level. Enter the password and press the buttons and T2 to move between the available parameters, press the T3 button to confirm.

1 R W H You must scroll to the exit menu to exit the programming mode, or press at the same time the buttons T2 and T3.

&OHDQLQJ &

GR1
Backflushing

- This parameter allows the operator to carry out the washing of the coffee groups, in an automatic way, by running multiple cleaning cycles.
- This espresso machine has a group rinsing function (rinsing jets) integrated in the electronics.
- The rinsing procedure is provided to give the operator more flexibility and freedom with regard to this operation.

GR1
Backflushing

1 When the espresso machine is on, to enable the washing procedure press and hold at the same time the buttons T1 and T3 .
This activates the washing procedure of each group.

2 When activated, the water pump comes into operation, and the electric valve of the specific group being washed will turn on and off the cycle. There are about 10 preset cycles with an interval of 4 seconds. To manually stop the rinsing, press any key.

127(In order to properly rinse the groups, put a small amount of detergent in a blind portafilter basket and insert it in the group to be rinsed before activating the rinsing process.

WARNING

0267 '(7(5*(176 &$86( )2$0,1* '85,1* 7+(&/($1,1* 3(5,2' 6,1&(7+(< &$1 352+,%,7 :$67(:$7(5)520 '5$,1,1* 3523(5/< 5,16(21(/< 5,16,1* 08/7,3/(*52836 6,08/7$1(286/< &28/' &$86(7+('5$,

(only on ABR espresso machine models)

%UHZUDWL

PF 0s 0s
0.0 0.0 0.0

The procedure for weighing the filter holder either empty or filled with coffee powder is shown below.

- This parameter records the values for the brew according to the brew ratio technology.
- These values can be changed even manually by entering the software settings.
- To brew in brew ratio mode, set this mode by entering the software settings.
- Brew ratio: this mode is the ratio between the coffee powder and the weight of the drink

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is on, press and hold the button T2 . After about 5 seconds the following screen is displayed.

PF 0s 0s
0.0 0.0 0.0

2 When the value is no longer flashing, place the empty filter holder on the appropriate seat of the grid as described in chapter 9. The value is automatically recorded. (*)

LaMarzocco 00:00
CB 93.8 °C SB

3 Press and hold the button T1 . After about 5 seconds the following screen is displayed.

COF 0s 0s
0.0 0.0 0.0

4 When the value is no longer flashing, place the filter holder filled with coffee powder on the appropriate seat of the grid as described in chapter 9. The value is automatically recorded.

This procedure can be repeated for all the brewing groups.

(*) This procedure must be performed at the first installation, though it is possible to repeat it anytime (for example if you get a new portafilter set).

3URJUDP 'R

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing amount) for each button on the keyboard.
- The brewing amount can be set in terms of time (sec.) or pulses. This number refers to the number of pulses that the flowmeter sends to the CPU.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- The setting of the first group is automatically copied to the subsequent groups.
- It is possible to set each key individually, in this case the dose of the first group will no longer be used.
- It is possible to copy the doses of any key to the others.

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the T3 button to start the doses programming procedure.

Press Enter
To Exit

Push To Stop
20 Pulses 1s

G1B1 Saved
20 Pulses

4 On each button you can set two doses, one for a short shot, one for a long shot.

To set the brewing time of a short shot, press and release the button immediately, press again to stop and store the desired dose.

To set the brewing time of a long shot, press and hold the button for about 2 seconds, press and release the button immediately to store the desired dose.

The two doses of each key can be set independently from one another.

If one of the two doses is not set or does not refer to the corresponding dose of the first group, it will work as continuous dose.

3URJUDP 'R

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing amount) for each button on the keyboard.
- The brewing amount can be set in terms of time (sec.) or pulses. This number refers to the number of pulses that the flowmeter sends to the CPU.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- The setting of the first group is automatically copied to the subsequent groups.
- It is possible to set each key individually, in this case the dose of the first group will no longer be used.
- It is possible to copy the doses of any key to the others.

Press Enter
To Exit

5 Press the T3 button to return to the doses programming.

Group Dose
Exit

6 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the "Barista" programming.

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R Scales

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing weight) for each button on the keyboard.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- It is possible to copy the doses of any key to the others.

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 to enter the doses programming procedure.

Program
Mass Dose

3 Press the T3 to start the doses programming procedure.

Press Enter
To Exit

Push To Stop
20.0g

G1B1 Saved
20.0g

4 On each button you can set two doses, one for a short shot, one for a long shot.

To set the brewing weight of a short shot, press and release the button immediately, press again to stop and store the desired dose.

To set the brewing weight of a long shot, press and hold the button for about 2 seconds, press and release the button immediately to store the desired dose.

The two doses of each key can be set independently from one another.

(only on ABR espresso machine models)

3URJUDP 'R Scales

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing weight) for each button on the keyboard.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- It is possible to copy the doses of any key to the others.

Press Enter
To Exit

5 Press the T3 to return to the doses programming.

Group Dose
Exit

6 Press T1 or T2 until the display shows the exit menu, press the T3 to return to the “Barista” programming.

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R Scales

Group Dose Settings

- This parameter allows the operator to select the coffee brewing mode among those available: pulse, mass and brew ratio.
- PULSE mode: control of doses in volume
- MASS mode: control of doses in mass
- BREW RATIO mode: ratio between the coffee powder and the weight of the drink

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 to enter the doses programming procedure.

G1 Dose
Settings

3 Press the button T1 or T2 to display the following menu.

Group 1 Mode
PULSES

4 Press the T3 to access the menu, then navigate using T1 andT2 to choose between PULSES, MASS and BREWRATIO.

(only on ABR espresso machine models)

3URJUDP 'R Scales

Group Dose Settings

- This parameter allows the operator to select the coffee brewing mode among those available: pulse, mass and brew ratio.
- PULSE mode: control of doses in volume
- MASS mode: control of doses in mass
- BREW RATIO mode: ratio between the coffee powder and the weight of the drink

Exit
Group 1

5 Press T1 or T2 until the display shows the exit menu, press the T3 to return to the “Barista” programming.

6 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

7 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3URJUDP 'R

G1 Dose Settings

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.
- The dose can be set by pulses or by mass (weight).

LaMarzocco 09:30
945 946 945 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

G1 Dose
Settings

4 Press the button T3 view and/or change the dose of each key.

G1B1 Dose
263 Pulses

G1B1 Long Dose
363 Pulses

G1B1 Dose
Continuous

5 Press the button T1 or T2 to view the dose of each key. Pressing the button T3 , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

It is possible to set the value of the pulses to zero to choose a continuous dose.

G1T3 Mode
CONTINUOUS

Press the button T3 to enter the menu, then navigate using T1 and T2 to choose between CONTINUOUS or 3 SEC RINS .

3URJUDP 'R

G1 Dose
Settings

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.
- The dose can be set by pulses or by mass (weight).

G2B1 Dose
Use Group 1

Except for the first group, you can set the function USE GROUP 1 for each key.
This option allows to use the corresponding dose of the first group instead of setting it.

The setting of the first group is automatically copied to the subsequent groups.

Mirror G1 Doses
ENABLED

6 Press the T3 button to enter the menu, move using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option.

Exit
Group 1

7 Press the button T3 to exit the submenu.

Group Dose
Exit

Press the T3 button to return to the doses programming.

9 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 00:00
CB 93.8 °C SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

G1 Dose
Settings

4 Press the button T3 view and/or change the dose of each key.

G1B1 Mass
20.0g

G1B1 Long Mass
30.0g

G1B1 Mass
0.0g

G1T3 Mode
CONTINUOUS

5 Press the button T1 or T2 to view the dose of each key. Pressing the button T3 , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

It is possible to set the value of the pulses to zero to choose a continuous dose.

Press the button T3 to enter the menu, then navigate using T1 and T2 to choose between CONTINUOUS or 3 SEC RINS .

(only on ABR espresso machine models)

3URJUDP 'R

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose
Settings

Exit
Group 1

6 Press the button T3 to exit the submenu.

Group Dose
Exit

7 Press the T3 button to return to the doses programming.

Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

9 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R Scales

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

G1 Dose
Settings

4 Press the button T3 view and/or change the dose of each key.

G1B1 Brew Ratio
1:2.00

5 Press the button T1 or T2 to view the dose of each key. Pressing the button T3 , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

G1 PF Mass
800.0g

6 Press the button T1 or T2 to view the portafilter mass of each group. Pressing the button T3 , the value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

(only on ABR espresso machine models)

3URJUDP 'R
Scales

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

G1 Coffee Mass
14.0g

7 Press the button T1 or T2 to view the coffee mass of each group. Pressing the button T3, the value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

G1T3 Mode
CONTINUOUS

Press the button T3 to enter the menu, then navigate using T1 and T2 to choose between CONTINUOUS or 3 SEC RINS .

Exit
Group 1

Press the button T3 to exit the submenu.

Group Dose
Exit

9 Press the T3 to return to the doses programming.

(only on ABR espresso machine models)

3URJUDP 'R
Scales

G1 Dose Settings

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.
- The dose can be set by pulses or by mass (weight).

Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

11 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3URJUDP 'R

- This parameter allows the operator to copy the doses present of each key to the others.

Copy
Dose

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

Copy
Dose

4 Press the button T3 to start the dose copy procedure.

Push Button
to Copy

5 Press the key whose setting you want to copy. Now all the keys will flash.

Push to Paste
Enter to Exit

6 Press the key where you want to paste the previously copied setting. Successful programming is indicated by the fixed lighting of the key. It is possible to repeat this procedure on any key.

Group Dose
Exit

7 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the “Barista” programming.

3URJUDP 'R

- This parameter allows the operator to copy the doses present of each key to the others.

Copy
Dose

Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

9 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3URJUDP 'R

- This parameter allows the operator to cancel all the doses set.

Reset
Volume Doses

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

Reset
Volume Doses

4 Press the button T3 to confirm the procedure.

Resetting
Doses..

5 Now all settings are cleared.

Group Dose
Exit

6 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the “Barista” programming.

3URJUDP 'R

- This parameter allows the operator to cancel all the doses set.

Reset
Volume Doses

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 6F

Scales Configuration

- This parameter enables the technician to set some scale parameters like:
  - Enabling/disabling the offset parameter;
  - Setting the weight reading time;
  - Calibrating the scales.

LaMarzocco 00:00
CB 93.8 °C SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Scales
Configuration

2 Press the T3 button to enter the doses programming procedure.

Scale B1 short
Stop 0.7g early

Scale B1 long
Stop 0.7g early

3 Press the T3 button to enter the menu, then navigate using the and T2 buttons to set the desired value. This parameter is common to all groups.

Scale Tare Time
3.0s

4 Press the T3 button to enter the menu, navigate the parameters using the buttons and T2 to set the desired value. This parameter is common to all groups.

Start Scale
Testing

100 0.0 100
Enter to Exit

5 Press the T3 button to enter the menu and place the reference weights onto the scale.

(only on ABR espresso machine models)

3URJUDP 6F

Scales
Configuration

- This parameter enables the technician to set some scale parameters like:
  - Enabling/disabling the offset parameter;
  - Setting the weight reading time;
  - Calibrating the scales.

Scale Settings
Exit

6 Press the T3 button to return to the “Barista” programming.

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

:DWHU 'RV

- This parameter allows the operator to program the amount of water (brewing amount) for the hot water button.
- This feature can be enabled or disabled.

Water Dose Settings

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Program
Dose

2 Move between the parameters using the buttons T1 and T2 until the display shows:

Water
Settings

3 Press the T3 button to enter the menu.

Water Dose
ENABLED

4 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option.

Program
Water Dose

Program
Long Water Dose

5 You can set two doses on the water button by selecting either Water Dose or Long Water Dose . Press T3 button to start the dose setting procedure.

:DWHU 'RV

- This parameter allows the operator to program the amount of water (brewing amount) for the hot water button.
- This feature can be enabled or disabled.

Water Dose Settings

Press Water Button
To Stop

Press Water Button
To Program

Water Dose Saved
5.0 Seconds

6 To program the brewing time, press the water button to start and then press it again to stop when the desired dose is achieved.

Now the saved brewing time is displayed.

Water Dose
5.0s

7 Press T1 or T2 to display the dose of the water button. Pressing the button T3 button , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 button to confirm the desired value.

Long Water Dose
10.0s

Press T1 or T2 to display the long dose of the water button. Pressing the button T3 button , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 button to confirm the desired value.

:DWHU 'RV

Water Dose
Settings

- This parameter allows the operator to program the amount of water (brewing amount) for the water button.
- This feature can be enabled or disabled.

Water Dose
Exit

9 Press the T3 button to return to the “Barista” programming.

Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

11 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

&RIIHH %RL

- This parameter allows the operator to enable/disable the coffee boiler.
- This parameter allows the operator to program the coffee boiler temperature. Each group can have a different programming.

Coffee Boiler Settings

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Program
Dose

2 Move between the parameters using the buttons T1 and T2 until the display shows:

Coffee Boiler
Settings

3 Press the T3 button to enter the menu.

Coffee Boiler 1
ENABLED

4 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option. In the case of option enabled you can set the following parameters.

CB1 Temperature
93.1 °C 93.3 °C

5 Press the T3 button to enter the menu, move with the buttons T1 and T2 to set the desired temperature, press the T3 button to confirm the value. In the case of espresso machine a multiple boilers you can set the temperature also on the coffee boiler. The temperature indicated on the left is the actual temperature of the group while the temperature on the right is the set temperature.

Coffee Boiler
Settings

- This parameter allows the operator to enable/disable the coffee boiler.
- This parameter allows the operator to program the coffee boiler temperature. Each group can have a different programming.

CB Settings
Exit

6 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to return to the “Barista” programming.

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3UH ,QIXVLRQ

Pre-Inf Settings

- This parameter allows the operator to program the time of pre-brewing of water with the coffee. Each group can have a different programming.
- Pre-brewing has only two values to be adjusted for each group. The time (in seconds) for which the brewing valve is open during the pre-brewing cycle and the time (in seconds) for which the brewing valve is closed during the pre-brewing cycle; during this time the pump is active. Once the pre-brewing cycle is over, the normal brewing cycle will continue until the end.
- For an espresso machine composed of three groups, they are identified as Group 1, Group 2 and Group 3.

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button to access the “Barista” programming. After about 5 seconds the following screen is displayed.

Program
Dose

2 Move between the parameters using the buttons T1 and T2 until the display shows:

Pre-Inf
Settings

3 Press the T3 button to enter the menu.

Group 1 Pre-Wet
0s Wet 0s Hold

4 Press T1 or T2 to select the group whose parameters you want to set.

By pressing the T3 button the first value will blink. Use the buttons T1 and T2 to reach the value that you want to set, press T3 to confirm. Repeat this operation to set the second value.

Pre-Inf Settings
Exit

5 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to exit the menu.

6 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

7 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

&XS :DUPH

Cup Warmer
DISABLED

- This parameter allows the operator to enable or disable the cups heating function.
- This function is displayed only on the models of espresso machine equipped with this accessory.

LaMarzocco 09:30
945 946 945 SB

1 When the espresso machine is turned on, press and hold the T3 button . After about 5 seconds the following screen is displayed.

Program
Dose

2 Move between the parameters using the buttons T1 and T2 until the display shows:

Cup Warmer
DISABLED

3 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option.

([LW 0HQX

Menu
Press B3 to Exit

- This parameter allows the operator to exit the “Barista” programming and return to the normal use of the espresso machine.

Menu
Press B3 to Exit

1 Press the T3 button to exit the “Barista” programming and return to the normal use of the espresso machine.

LaMarzocco 09:30
94.5 94.6 94.5 SB

2 Alternatively, you can exit the “Barista” programming and return to the normal use of the espresso machine by pressing T2 and T3 at the same time.

/DQJXDJH

- This parameter allows the technician to change the language of the display.

Language
ENGLISH

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 When the espresso machine is turned on, press and hold the T3 button . After about 10 seconds the following screen is displayed.

Enter Password
******

2 Enter the technician password using the buttons T1 , T2 and T3 . After the acceptance, the following screen is displayed.

Language
ENGLISH

3 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select a language , press the T3 button to confirm the option.

4 Press T1 or T2 to continue with the programming of the other parameters.

Technician Menu
Press B3 to Exit

5 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to exit the menu and return to the normal use of the espresso machine.

LaMarzocco 09:30
94.5 94.6 94.5 SB

6 Alternatively, you can exit the “Technical” programming and return to the normal use of the espresso machine by pressing T2 and T3 at the same time.

7HPSHUDWXUH (

Temp Units
CELSIUS

- This parameter allows the technician to change the temperature display from degrees Celsius to degrees Fahrenheit and vice versa.

Enter Password
******

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Temp Units
CELSIUS

2 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select an option, press the T3 button to confirm the option.

3 Press T1 or T2 to continue with the programming of the other parameters.

Technician Menu
Press B3 to Exit

4 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to exit the menu and return to the normal use of the espresso machine.

LaMarzocco 09:30
94.5 94.6 94.5 SB

5 Alternatively, you can exit the “Technical” programming and return to the normal use of the espresso machine by pressing T2 and T3 at the same time.

Name

- This parameter allows the technician to program a 16 character user name.
- The user name is displayed continuously on the display on the second line.

Name
LaMarzocco

Enter Password
******

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Name
LaMarzocco

2 Press the T3 button to enter the menu, use the buttons T1 and T2 to set the desired value, press the T3 button to confirm the value and proceed with writing.

3 Press T1 or T2 to continue with the programming of the other parameters.

Technician Menu
Press B3 to Exit

4 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to exit the menu and return to the normal use of the espresso machine.

LaMarzocco 09:30
94.5 94.6 94.5 SB

5 Alternatively, you can exit the “Technical” programming and return to the normal use of the espresso machine by pressing T2 and T3 at the same time.

3URJUDP 'R

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing amount) for each button on the keyboard.
- The brewing amount can be set in terms of time (sec.) or pulses. This number refers to the number of pulses that the flowmeter sends to the CPU.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- The setting of the first group is automatically copied to the subsequent groups.
- It is possible to set each key individually, in this case the dose of the first group will no longer be used.
- It is possible to copy the doses of any key to the others.

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the T3 button to start the doses programming procedure.

Press Enter
To Exit

Push To Stop
20 Pulses 1s

G1B1 Saved
20 Pulses

4 On each button you can set two doses, one for a short shot, one for a long shot.

To set the brewing time of a short shot, press and release the button immediately, press again to stop and store the desired dose.

To set the brewing time of a long shot, press and hold the button for about 2 seconds, press and release the button immediately to store the desired dose.

The two doses of each key can be set independently from one another.

If one of the two doses is not set or does not refer to the corresponding dose of the first group, it will work as continuous dose.

3URJUDP 'R

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing amount) for each button on the keyboard.
- The brewing amount can be set in terms of time (sec.) or pulses. This number refers to the number of pulses that the flowmeter sends to the CPU.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- The setting of the first group is automatically copied to the subsequent groups.
- It is possible to set each key individually, in this case the dose of the first group will no longer be used.
- It is possible to copy the doses of any key to the others.

Press Enter
To Exit

5 Press the T3 button to return to the doses programming.

Group Dose
Exit

6 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the "Technical" programming.

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R Scales

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing weight) for each button on the keyboard.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- It is possible to copy the doses of any key to the others.

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume dose

3 Press the T3 button to start the doses programming procedure.

Press Enter
To Exit

Push To Stop
20.0g

G1B1 Saved
20.0g

4 On each button you can set two doses, one for a short shot, one for a long shot.

To set the brewing weight of a short shot, press and release the button immediately, press again to stop and store the desired dose.

To set the brewing weight of a long shot, press and hold the button for about 2 seconds, press and release the button immediately to store the desired dose.

The two doses of each key can be set independently from one another.

(only on ABR espresso machine models)

3URJUDP 'R Scales

Group Dose Settings

- This parameter allows the operator to program the amount of coffee (brewing weight) for each button on the keyboard.
- Once programmed, the button remains lighted.
- It is possible to set the dose for both a short and a long shot on the same key.
- It is possible to copy the doses of any key to the others.

Press Enter
To Exit

5 Press the T3 button to return to the doses programming.

Group Dose
Exit

6 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the "Technical" programming.

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R Scales

Group Dose Settings

- This parameter allows the operator to select the coffee brewing mode among those available: pulse, mass and brew ratio.
- PULSE mode: control of doses in volume
- MASS mode: control of doses in mass
- BREW RATIO mode: ratio between the coffee powder and the weight of the drink

LaMarzocco 09:30
945 946 945 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

G1 Dose
Settings

3 Press the button T1 or T2 to display the following menu.

Group 1 Mode
PULSES

4 Press the T3 button to access the menu, then navigate using T1 or T2 to choose between PULSES, MASS and BREWRATIO.

(only on ABR espresso machine models)

3URJUDP 'R
Scales

Group Dose Settings

- This parameter allows the operator to select the coffee brewing mode among those available: pulse, mass and brew ratio.
- PULSE mode: control of doses in volume
- MASS mode: control of doses in mass
- BREW RATIO mode: ratio between the coffee powder and the weight of the drink

Exit
Group 1

5 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the "Technical" programming.

6 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

7 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3URJUDP 'R

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

LaMarzocco 09:30
945 946 945 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

G1 Dose
Settings

4 Press the button T3 view and/or change the dose of each key.

G1B1 Dose
263 Pulses

G1B1 Long Dose
363 Pulses

G1B1 Dose
Continuous

5 Press the button T1 or T2 to view the dose of each key. Pressing the button T3 , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

It is possible to set the value of the pulses to zero to choose a continuous dose.

G1T3 Mode
CONTINUOUS

Press the button T3 to enter the menu, then navigate using T1 and T2 to choose between CONTINUOUS or 3 SEC RINS .

3URJUDP 'R

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

G1B1 Dose
Use Group 1

Except for the first group, you can set the function USE GROUP 1 for each key.
This option allows to use the corresponding dose of the first group instead of setting it.

The setting of the first group is automatically copied to the subsequent groups.

Mirror G1 Doses
ENABLED

6 Press the T3 button to enter the menu, move using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option.

Exit
Group 1

7 Press the button T3 to exit the submenu.

Group Dose
Exit

Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the "Technical" programming.

9 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 00:00
CB 93.8 °C SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

LaMarzocco 09:30
945 946 945 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

G1 Dose
Settings

4 Press the button T3 view and/or change the dose of each key.

G1B1 Mass
20.0g

G1B1 Long Mass
30.0g

G1B1 Mass
0.0g

5 Press the button T1 or T2 to view the dose of each key. Pressing the button T3 , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

It is possible to set the value of the pulses to zero to choose a continuous dose.

G1T3 Mode
CONTINUOUS

Press the button T3 to enter the menu, then navigate using T1 and T2 to choose between CONTINUOUS or 3 SEC RINS .

(only on ABR espresso machine models)

3URJUDP 'R

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose
Settings

Exit
Group 1

6 Press the button T3 to exit the submenu.

Group Dose
Exit

7 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the "Technical" programming.

Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
94.5 94.6 94.5 SB

9 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 'R Scales

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

LaMarzocco 09:30
945 946 945 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

G1 Dose
Settings

4 Press the button T3 view and/or change the dose of each key.

G1B1 Brew Ratio
12.00

5 Press the button T1 or T2 to view the dose of each key. Pressing the button T3 , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

G1 PF Mass
800.0g

6 Press the button T1 or T2 to view the portafilter mass of each group. Pressing the button T3 , the value will blink. Use the button T1 or T2 to change the value, press the button T3 to confirm the desired value.

(only on ABR espresso machine models)

3URJUDP 'R
Scales

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.

G1 Dose Settings

G1 Coffee Mass
14.0g

7 Press the button T1 or T2 to view the coffee mass of each group. Pressing the T3 button , the value will blink. Use the button T1 or T2 to change the value, press the T3 button to confirm the desired value.

G1T3 Mode
CONTINUOUS

Press the button T3 to enter the menu, then navigate using T1 and T2 to choose between CONTINUOUS or 3 SEC RINS .

Exit
Group 1

Press the button T3 to exit the submenu.

Group Dose
Exit

9 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the “Technical” programming.

(only on ABR espresso machine models)

3URJUDP 'R
Scales

G1 Dose Settings

- This parameter allows the operator to view and manually change each dose for each key.
- For greater accuracy and consistency of the doses, it is recommended that you set each key.
- The dose can be set by pulses or by mass (weight).

Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
945 946 945 SB

11 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3URJUDP 'R

- This parameter allows the operator to copy the doses present of each key to the others.

Copy
Dose

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

Copy
Dose

4 Press the button T3 to start the dose copy procedure.

Push Button
to Copy

5 Press the key whose setting you want to copy. Now all the keys will flash.

Push to Paste
Enter to Exit

6 Press the key where you want to paste the previously copied setting. Successful programming is indicated by the fixed lighting of the key. It is possible to repeat this procedure on any key.

Group Dose
Exit

7 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the “Technical” programming.

3URJUDP 'R

- This parameter allows the operator to copy the doses present of each key to the others.

Copy
Dose

Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
945 946 945 SB

9 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3URJUDP 'R

- This parameter allows the operator to cancel all the doses set.

Reset
Volume Doses

LaMarzocco 09:30
94.5 94.6 94.5 SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

Reset
Volume Doses

4 Press the button T3 to confirm the procedure.

Resetting
Doses..

5 Now all settings are cleared.

Group Dose
Exit

6 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the “Technical” programming.

3URJUDP 'R

- This parameter allows the operator to cancel all the doses set.

Reset
Volume Doses

7 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 09:30
945 946 945 SB

Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

3URJUDP 'R

- This parameter enables the technician to check of the flowmeter.

Run
Flowmeter Test

LaMarzocco 00:00
CB 93.8 °C SB

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Group Dose
Settings

2 Press the T3 button to enter the doses programming procedure.

Program
Volume Dose

3 Press the button T1 or T2 to display the following menu.

Run
Flowmeter Test

4 Press the button T3 to confirm the procedure.

Press G1B3
to Continue

Testing G1
372 Pulses 9s

3URJUDP 'R

- This parameter enables the technician to check of the flowmeter.

Run
Flowmeter Test

Group Dose
Exit

5 Press T1 or T2 until the display shows the exit menu, press the T3 button to return to the “Technical” programming.

6 Press T1 or T2 to continue with the programming of the other parameters.

LaMarzocco 00:00
CB 93.8 °C SB

7 Press T2 and T3 at the same time to exit the programming mode and return to the normal use of the espresso machine.

(only on ABR espresso machine models)

3URJUDP 6F

Scales Configuration

- This parameter enables the technician to set some scale parameters like:
  - Enabling/disabling the offset parameter;
  - Setting the weight reading time;
  - Calibrating the scales;
  - Updating the scale software.

Enter Password
******

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Scales
Configuration

2 Press the T3 button to enter the doses programming procedure.

Scale B1 short
Stop 0.7g early

Scale B1 long
Stop 0.7g early

3 Press the T3 button to enter the menu, then navigate using the T1 and T2 buttons to set the desired value. This parameter is common to all groups.

Scale Tare Time
3.0s

4 Press the T3 button to enter the menu, navigate the parameters using the buttons T1 and T2 to set the desired value. This parameter is common to all groups.

G1 Scale
PRESENT

5 This parameter indicates that the scale is properly connected; navigate using the T1 and T2 buttons to display the next menu.

(only on ABR espresso machine models)

3URJUDP 6F

Scales Configuration

- This parameter enables the technician to set some scale parameters like:
  - Enabling/disabling the offset parameter;
  - Setting the weight reading time;
  - Calibrating the scales;
  - Updating the scale software.

Calibrate Scales

Empty G1 Scale And Press Enter

Place 100g on G1 And Press Enter

G1 Scale: v2.5.2 Upgrade to 2.5.2

6 Press the T3 button to start the calibration procedure.

Remove any object from the scale, then press the T3 button to confirm.

Place the reference weights onto the scale, then press the T3 button to confirm. At the end of the process, the self-calibration values or a confirmation message are displayed.

Repeat this operation for each group.

7 Press T2 to proceed with setting and press the T3 button to update the scale firmware if necessary.

Start Scale Testing

p p p p p p p p p p p Enter to Exit

0.0 0.0 0.0 Enter to Exit

Press T3 button to start the test procedure.

Now you can put any weight on the scale to verify its operation.

View Scale Versions

9 Press the button T3 button to enter the menu.

(only on ABR espresso machine models)

3URJUDP 6F

Scales Configuration

- This parameter enables the technician to set some scale parameters like:
  - Enabling/disabling the offset parameter;
  - Setting the weight reading time;
  - Calibrating the scales;
  - Updating the scale software.

G1 Scale
HW3.0 FW2.5.2

Use T1 and T2 to display the hardware and software version installed.

View Versions
Exit

11 Press T3 button to exit the submenu.

Scale Settings
Exit

12 To exit the submenu move between the parameters using the buttons T1 and T2 until the exit submenu is displayed. Press the T3 button to exit the submenu.

13 Press T1 or T2 to continue with the programming of the other parameters.

Technician Menu
Press B3 to Exit

14 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to exit the menu and return to the normal use of the espresso machine.

LaMarzocco 09:30
94.5 94.6 94.5 SB

15 Alternatively, you can exit the “Technical” programming and return to the normal use of the espresso machine by pressing T2 and T3 at the same time. It is advisable to turn off and on the espresso machine.

:DWHU 'RV

- This parameter allows the operator to program the amount of water (brewing amount) for the water button.
- This feature can be enabled or disabled.

Water Dose Settings

Enter Password
******

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Water Dose
Settings

2 Press the T3 button to enter the menu.

Water With Pump
WITH PUMP

3 Press the T3 button to enter the menu, move using the buttons T1 and T2 to select WITH PUMP or WITHOUT PUMP , press the T3 button to confirm the option.

Water
ENABLED

4 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option.

Program
Water Dose

Program
Long Water Dose

5 You can set two doses on the water button by selecting either Water Dose or Long Water Dose . Press T3 button to start the dose setting procedure.

:DWHU 'RV

- This parameter allows the operator to program the amount of water (brewing amount) for the water button.
- This feature can be enabled or disabled.

Water Dose Settings

Program
Water Dose

Press Water Button
To Stop

Press Water Button
To Program

Water Dose Saved
5.0 Seconds

6 To program the brewing time, press the water button to start and then press it again to stop when the desired dose is achieved.

Now the saved brewing time is displayed.

Water Dose
5.0s

7 Press T1 or T2 to display the dose of the water button. Pressing the T3 button , the dose value will blink. Use the button T1 or T2 to change the value, press the T3 button to confirm the desired value.

Long Water Dose
10.0s

Press T1 or T2 to display the long dose of the water button. Pressing the button T3 button , the dose value will blink. Use the button T1 or T2 to change the value, press the button T3 button to confirm the desired value.

:DWHU 'RV

Water Dose
Settings

- This parameter allows the operator to program the amount of water (brewing amount) for the water button.
- This feature can be enabled or disabled.

Water Dose
Exit

9 Press the T3 button to return to the “Technical” programming.

Press T1 or T2 to continue with the programming of the other parameters.

Technician Menu
Press B3 to Exit

11 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to exit the menu and return to the normal use of the espresso machine.

LaMarzocco 09:30
945 946 945 SB

12 Alternatively, you can exit the “Technical” programming and return to the normal use of the espresso machine by pressing T2 and T3 at the same time.

&RIIHH %RL

Coffee Boiler Settings

- This parameter enables the technician to set various parameters of the coffee boiler.
- The temperature of the boiler is measured at the most critical point in the boiler where temperature fluctuation is the greatest.
- The temperature of the water exiting the group head is held constant by means of the mass of the group casting. Even though the temperature of the boiler may vary slightly, the temperature of the water exiting the group is constant.
- To properly calibrate the temperature of any espresso machine it is import to measure the temperature of the water exiting the group by means of an external temperature measuring device. The difference of the display temperature and the measured temperature may be

Enter Password
******

1 After accessing the “Technical” programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Coffee Boiler
Settings

2 Press the T3 button to enter the menu.

Coffee Boiler 1
ENABLED

3 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option. In the case of espresso machine with 3 groups you can set the temperature also on the coffee boiler 2 and 3.

CB1 Temperature
93.1 °C 93.3 °C

4 Press the T3 button to enter the menu, move with the buttons T1 and T2 to set the desired temperature, press the T3 button to confirm the value. In the case of espresso machine with 3 groups you can set the temperature also on the coffee boiler 2 and 3. The temperature indicated on the left is the actual temperature of the group while the temperature on the right is the set temperature.

DANGER

7+(67($0 %2,/(5 &217$,16 :$7(5 $7 (/(9$7(' 7(03(5$785
:$7(5 7(03(5$785(29(5 o& &$1 &$86(6(9(5(%85 16 ,1 67$17/<

Coffee Boiler Settings

compensated by use of the “Coffee T. Offset” parameter.

- The OFFSET parameter is used to calibrate the coffee boiler temperature system to ensure the display temperature accurately represents the temperature of the water exiting the group head.
- This parameter is preset at the factory based upon initial tests of this espresso machine.
- It is not recommended that this number is changed. Changes to this parameter can cause unexpected results.
- It is important to write down this value before making changes to be sure you can return to the factory programming if unexpected results occur. Each machine may have a different value as it is set individually.

CB1 Offset
3.0 °C

5 Press the T3 button to enter the menu, move with the buttons T1 and T2 to set the desired temperature, press the T3 button to confirm the value. In the case of espresso machine with 3 groups you can set the temperature also on the coffee boiler 2 and 3.

CB1 RTD Trim
0

6 Press the T3 button to enter the menu, move between the parameters with the buttons T1 and T2 to set the desired value, press the T3 button to confirm the value.

CB Settings
Exit

7 Press the T3 button to return to the “Technical” programming.

Press T1 or T2 to continue with the programming of the other parameters.

Technician Menu
Press B3 to Exit

9 To exit the menu move between the parameters using the buttons T1 and T2 until the exit menu is displayed. Press the T3 button to exit the menu and return to the normal use of the espresso machine.

DANGER

7+(67($0 %2,/(5 &217$,16 :$7(5 $7 (/(9$7(' 7(03(5$785(6
:$7(5 7(03(5$785(29(5 o& &$1 &$86(6(9(5(%85516 ,1 67$17/< 2

Coffee Boiler Settings

LaMarzocco 00:00
CB 93.8 °C SB

Alternatively, you can exit the “Technical” programming and return to the normal use of the espresso machine by pressing T2 and T3 at the same time.

DANGER

7+(67($0 %2,/(5 &217$,16 :$7(5 $7 (/(9$7(' 7(03(5$785
:$7(5 7(03(5$785(29(5 o& &$1 &$86(6(9(5(%85 16 ,1 67$17/<

6WHDP %RL

Steam Boiler Settings

- This parameter enables the technician to set various parameters of the steam boiler.
- The temperature of saturated water is proportional to the pressure inside the Steam Boiler. Therefore it is possible to regulate the pressure of the steam boiler by means of electronic temperature control. Please use the following tables as reference when setting the steam boiler temperature.

7HPSHUD	WXUH	3UHVVXUH
o)	o&	EDU
o)	o&	EDU
o)	o&	EDU

- The maximum permitted value for the temperature setting is 129°C.

Enter Password
******

1 After accessing the "Technical" programming menu and entering the password, use the buttons T1 and T2 until the following screen is displayed.

Steam Boiler
Settings

2 Press the T3 button to enter the menu.

Steam Boiler
ENABLED

3 Press the T3 button to enter the menu, move between the parameters using the buttons T1 and T2 to select ENABLED or DISABLED , press the T3 button to confirm the option.

Steam Temp.
123,7 °C 123,5 °C

4 Press the T3 button to enter the menu, move with the buttons T1 and T2 to set the desired temperature, press the T3 button to confirm the value.

RTD Trim
0

5 Press the T3 button to enter the menu, move between the parameters with the buttons T1 and T2 to set the desired value, press the T3 button to confirm the value.

DANGER

7+(67($0 %2,/(5 &217$,16 :$7(5 $7 (/(9$7(' 7(03(5$78
:$7(5 7(03(5$785(29(5 o& &$1 &$86(6(9(5(%8516 ,1 67$17

6WHDP %RL

Steam Boiler Settings

{ dZ ‰ Œ u š Œ .oo]vP t/d,šZ WhDÀ Œ ooÁ]•‰ v•]vP ‰Œ ••µŒ
šZ š Zv]] v š} • o š šZ }]ÖÀŒŸ}v }(
šZ Á š Œ ‰µu‰ µŒ]vP {šZ µŒ]vP šZŸ µš}r.oo Ç o U](
.oo]vP Ç o }(šZ • ŒÀ] }]•ŒŸ šZ µš}r.oo Ç o]• o Ç
{ KvoÇ µv Œ µvµ•µ o]Œ µu•šov Œ Á}µ o • Œ }u‰o š X
šZ }‰Ÿ}v }(^t/d,Khd WhDÀ
Z}• vX
{dZ o šŒ}v] •]v•š oo]v šZ]• •‰Œ ••}
u Z]v P]À ‰Œ]}Œ]šÇ š} šZ Œ Á }]o Œ (}Œ
‰Œ ••µŒ X dZ ŸÀ Ÿ}v }(šZ µš}r.oo Ç
o µŒ]vP šZ Œ Á]vP ‰Œ} •• v Œ µ

- SAFETY TEST allows to bring the steam boiler temperature to 140°C, thus triggering the safety valve. Once the valve has triggered disable the function.
- Should the safety valve fail to trigger

Autofill Delay
2 start 2 stop

6 The first value indicates the time in seconds between the detection of the need to fill and the start of filling. The second value indicates the time in seconds between filling and its actual end.

Press the T3 button to enter the menu, move with the buttons T1 and T2 to set the desired automatic filling time, press the T3 button to confirm the value.

Fill During Brew
YES

7 Press the T3 button to enter the menu, move using the buttons T1 and T2 to select YES or NO, press the T3 button to confirm the option.

Autofill Timeout
10 min

Press the T3 button to enter the menu, move with the buttons T1 and T2 to set the desired time, press the T3 button to confirm the value.

Fill With Pump
WITH PUMP

9 Press the T3 button to enter the menu, move using the buttons T1 and T2 to select WITH PUMP or WITHOUT PUMP , press the T3 button to confirm the option.

Level Sensitiv.
HIGH

Press the T3 button to enter the menu, move using the buttons T1 and T2 to select HIGH , LOW or MEDIUM , press the T3 button to confirm the option.

Steam Boiler Settings

within approximately one minute of the temperature reaching 140°C, disable the function and replace the valve.

- Only qualified technicians can perform this operation.
- DRAIN STEAM BOILER allows the service staff to renew or “regenerate” the water contained inside the steam boiler, discharging about one half of the water contained in the boiler.
- This procedure is recommended in case the machine should remain inactive for more than 8 hours and in any case at least on a weekly basis.

Steam Boiler Safety Test

11 Press the T3 button to enable the function.

SB 124.3/140.0 °C
Enter to Exit

12 Press the T3 button to exit the function.

Drain Steam Boiler

Press the T3 button to enable the function.

Close Water Valve
Enter when Ready

Manually close the mixing valve to allow the drain of the water contained in the steam boiler.

Press Water Button
Enter when Empty

Press the hot water button to start draining the water contained in the steam boiler. Press the T3 button when the boiler is empty, wait for refilling completion.

Wait for Steam Boiler Autofill

DANGER

7+(67($0 %2,/(5 &217$,16 :$7(5 $7 (/(9$7(' 7(03(5$785(6
:$7(5 7(03(5$785(29(5 o& &$1 &$86(6(9(5(%85516 ,1 67$17/< 2