

LIMINI COFFEE

— SPECIALITY COFFEE ROASTERS —

INSTALLATION GUIDELINES

Brewing temperature:

92 – 93 °C

Pump pressure:

9 bar

Calibrating the grind

1. Pour some fresh beans in the grinder (minimum of 0.5 kg) and purge some coffee through.
2. Grind 16 grams of coffee and place this in the double group handle. Tamp the coffee and insert the group handle. Extract the coffee with the free flow button for 27 seconds.
3. Now weigh the shot. The shot should weigh 32 grams (+- 2 grams).
4. Grind finer grind to pull a shorter shot. If you have to adjust the grind then do this little at a time and purge a double shot through.
5. Repeat until you have reached the correct dose.

Programming the dose (for grind by time type of grinders only)

When you have a volume of 32 grams with 16 grams in 27 seconds you have calibrated the grind correctly. You can now program the dosage button on the grinder.

You can use this online tool to program volumes (go to our website and scroll to the bottom and go to the Grinder Dosing Calculator): <https://www.liminicoffee.co.uk/grinder-dosing-calculator>

Setting the volume

We can now program the volume buttons on the espresso machine. Follow the equipment manual instructions.

short single 10g in > 15g out > in 15 seconds	short double 16g in > 25g out > in 15 seconds
full single 10g in > 25g out > in 27 seconds	full double 16g in > 32g out > in 27 seconds

