# LIMINI COFFEE

SPECIALITY COFFEE ROASTERS

### INSTALLATION GUIDELINES - 01274 911 419

# Machine temperature:

- 118 °C with ITC open 2 full 360° turns

- Brewing temperature at 92 - 93 °C

**Special instructions for S40 Seletron:** Customer card programmed to LEVEL 2, EGS on, grinder warning at 5 sec

Pump pressure: 9 bar

Dosage on grinder: 10 grams for a single, 16 grams for a double

**Grind:** Extraction time of 25 seconds **Volume buttons:** weigh the shots

button 1 (flush / short single):

10 - 15 grams (about 15 seconds) - half a shot

button 2 (full single):

20 - 25 grams (about 25 seconds) - top of the crema at the line

button 3 (short double):

**20 - 25 grams** (about 15 seconds) - 2 x half a shot

button 4 (full double):

**32 - 35 grams** (about 25 seconds) - top of the crema at the line



## Calibrating the grind

Pour some fresh beans in the grinder (minimum of 0.5 kg) and purge some coffee through. 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 RED (free flow) button for 25 seconds. Now weigh the shot. The shot should weigh between 32 and 36 grams. A finer grind will give you a shorter shot. If you have to adjust the grind then do this little at a time and purge a double shot through.

# Programming the dose

When you have a volume of 32 to 36 grams you have calibrated the grind correctly. You can now program the dosage button on the grinder. If you grind the coffee for 8 seconds and weigh the coffee then you work out the grinding speed and the grinding time necessary.

For example: 8 seconds gives you 15 grams. To work out 16 grams you do: 8 / 15 \* 16 = 8.5 seconds. When you press and hold the double shot button on the grinder you will enter the programming and can use the buttons to program the grinding time. The single shot button is probably 60% of the grinding time of the double.

You can also use this online tool: <a href="https://www.liminicoffee.co.uk/coffee">https://www.liminicoffee.co.uk/coffee</a> brewing calculator

### Setting the volume

We can now program the volume buttons on the espresso machine. Enter the programming mode on the espresso machine. Insert the group handle with coffee and press the button you wish to program. Easiest way is to place the cup on some scales and run the shot until you have the desired weight. Do this for all the volume buttons and save by exiting the programming.