

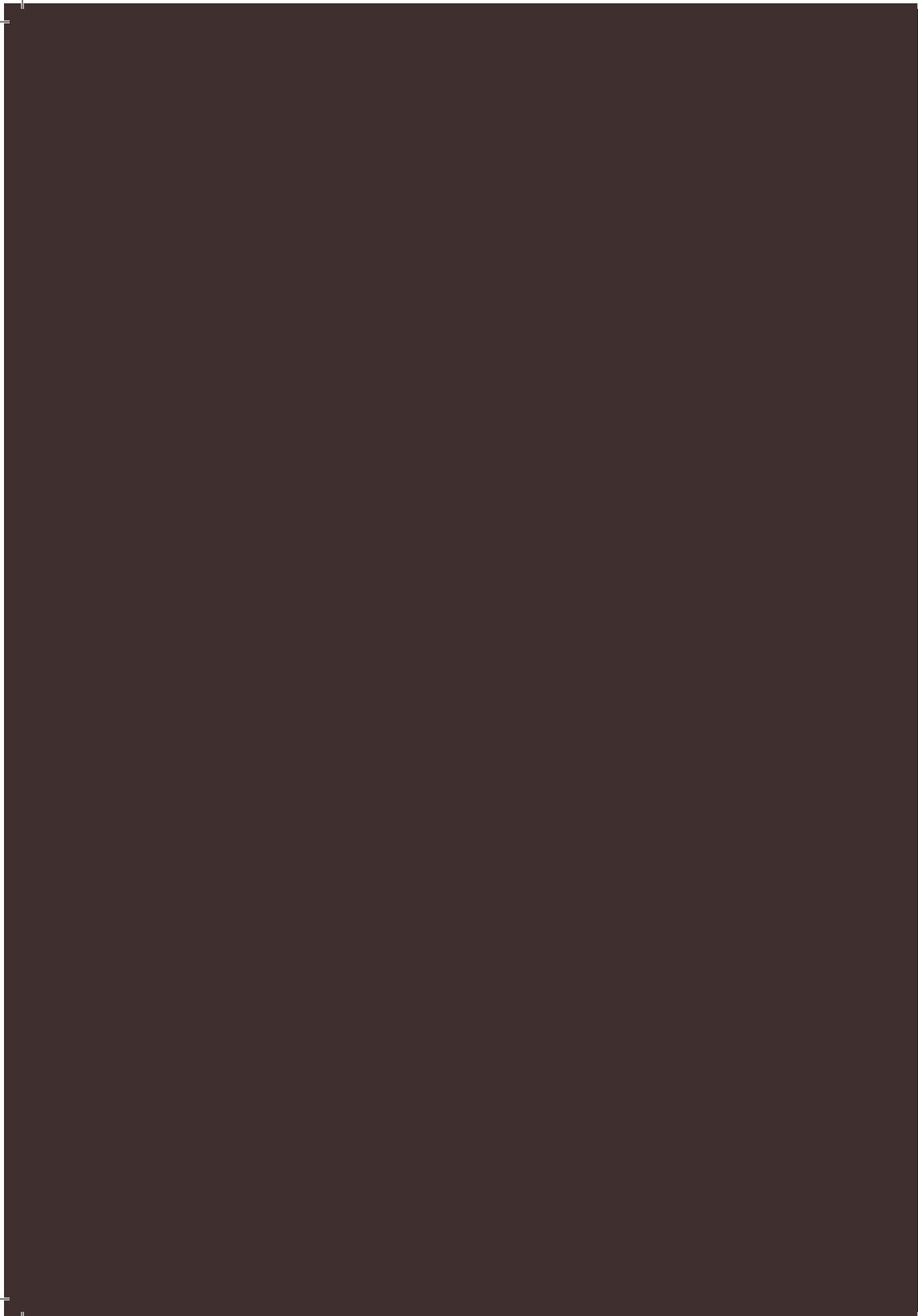


**la marzocco**

HOME

**linea mini**

**make beautiful coffee at home.**

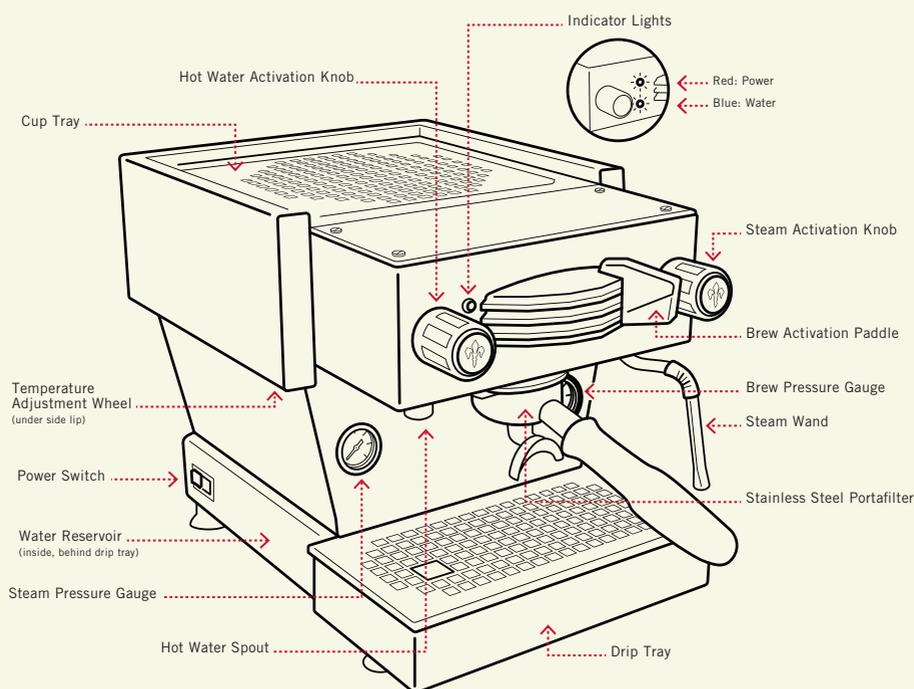


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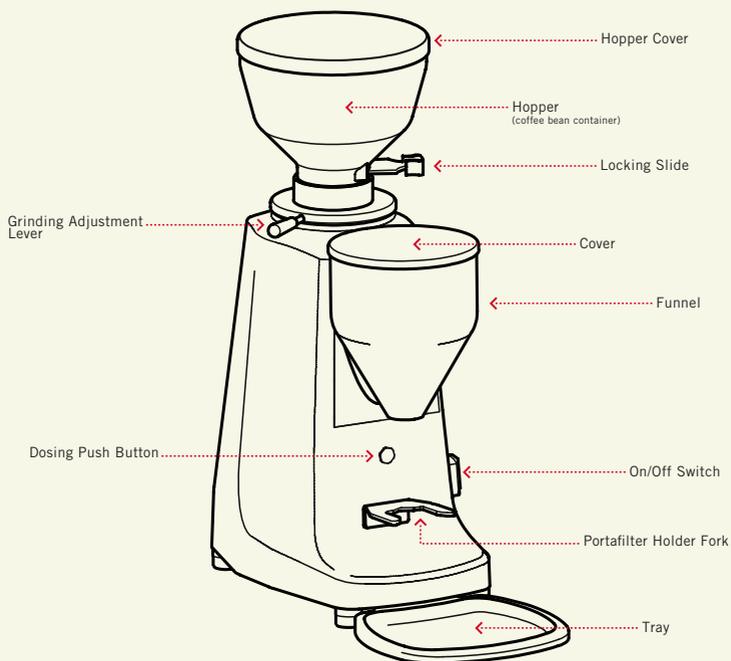
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# get to know your kit.

## linea mini

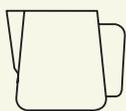


## lux d grinder



## barista gear

\*does not come with machine.



Milk Jug



Tamper



Group Head  
Cleaning Brush



Dosing  
Shot Glass\*



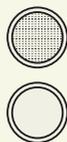
Cleaning  
Product



Water Testing  
Kit



Portafilter



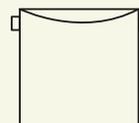
Baskets



Flat-head  
Screwdriver



Tamp Mat\*



Knock Box\*

# unpacking and set up.

To safely lift the Linea Mini onto a bench, you'll need two people as it weighs approximately 32kg.

Lift the machine from one side each (one hand under the front leg, the other under the rear corner leg) and place it on the bench surface.

Plug the machine into a dedicated wall power outlet (not a multi-plug).

If you're thinking about purchasing a timer switch, invest in a high quality one, as fluctuations in power can interfere with the operation of the machine. If unsure, get in touch with us and we can help.

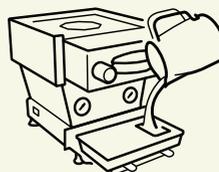
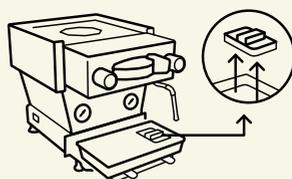
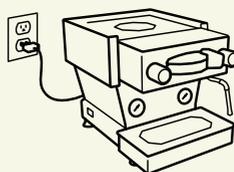
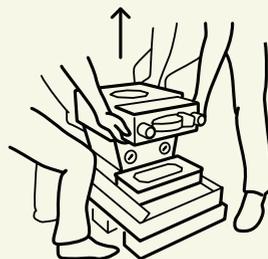
When using the water reservoir, remove the drip tray and slide the reservoir forward. Remove the cap, fill with the appropriate filtered water, and return the cap (see page 7).

Switch the coffee machine on. It will take about 10 to 15 minutes to warm up (the red light will stop flashing when the machine is ready to be used, and the steam gauge on the left should read 1.3 - 2.0 BAR when ready to steam).

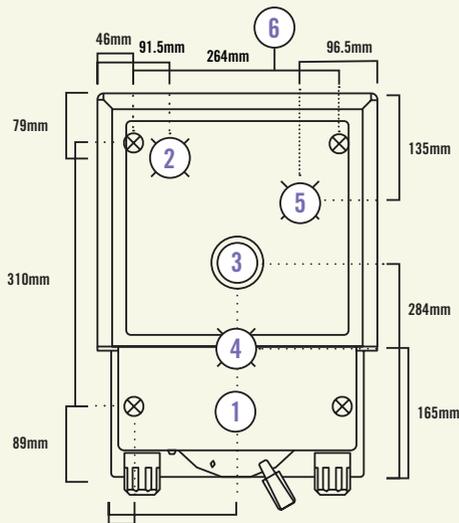
We set the temperature adjustment wheel on each machine to the recommended setting, see FAQs on page 21 if you need to readjust the setting.

When the water level in the reservoir is too low, the blue light will start to flash and the machine will become inoperable.

If the blue light is flashing and your reservoir is full, you may be using unsuitable water. See page 7 for more information on water specifications.

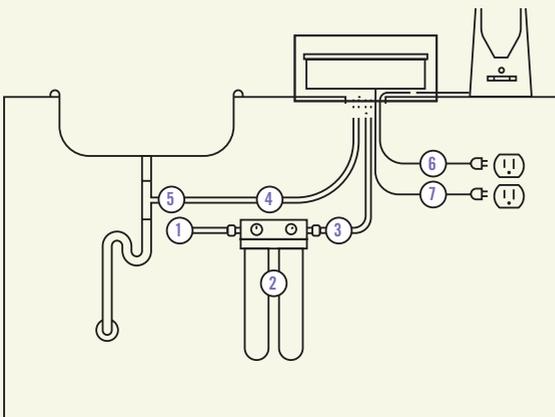


# plumbing specifications.



## top view

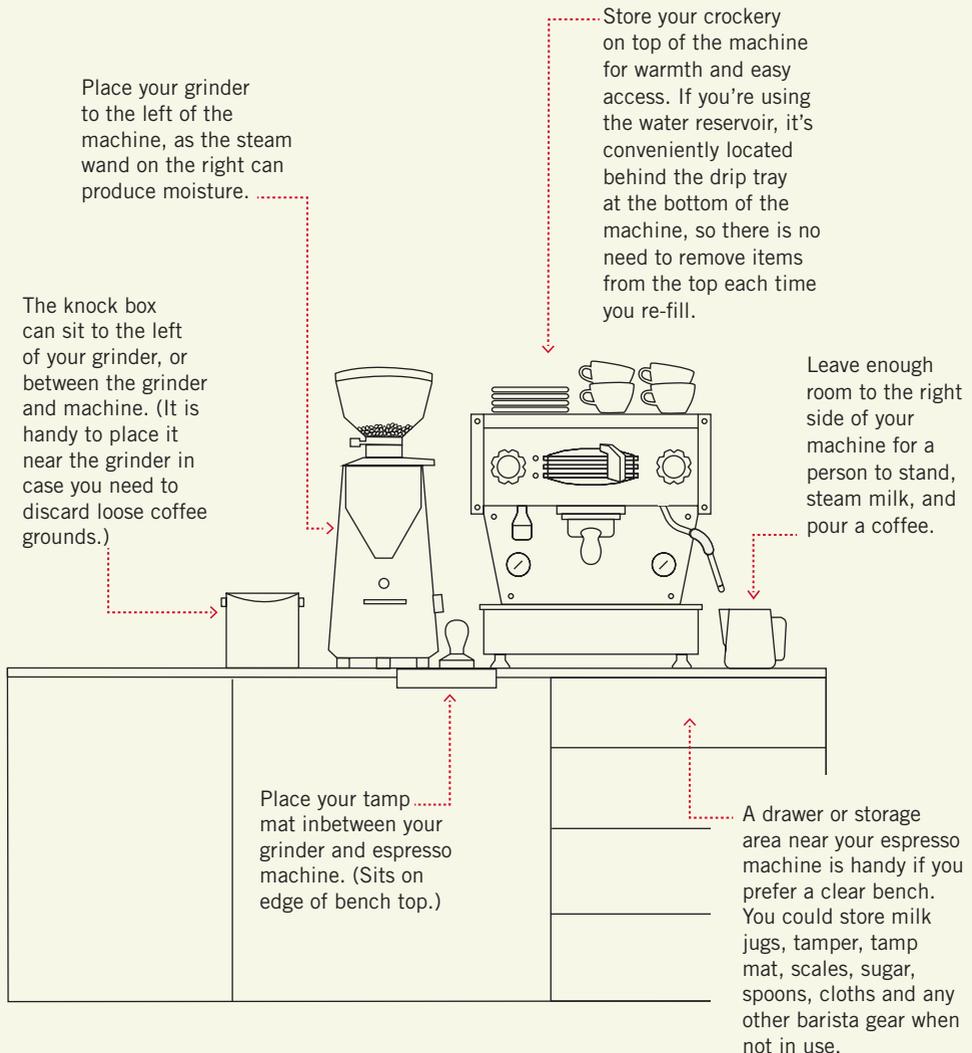
1. Centre line of the machine
2. Position of the power cord
3. Suggested diameter (min. 65mm)
4. Position of the drain tube
5. Position of the water inlet hose
6. Width of legs per model
- ⊗ Machine leg location



## front view

1. 3/8" cold water supply isolating valve
2. Water filter required if plumbed (not provided), see water specifications on page 7
3. 3/8" BSPP cold water supply line suggested max. distance from water supply 203mm.
4. 3/4" flexible drainline (min. 3cm per metre slope)
5. Sink drain above p-trap
6. 220 - 240V electrical supply to grinder
7. 220 - 240V, electrical supply to espresso machine (10 amp plug included)

# designing your coffee station.



# water.

Water is a crucial component to making espresso, as it makes up 95 - 98% of your coffee. Using the appropriate filtered water with your machine is not only beneficial for making great tasting coffee, it also helps to protect the machine and ensure it remains in top condition.

Water is tricky and can change depending on where you are located and the time of year.

We recommend testing the water entering your machine using the water testing kits provided to check that it fits inside the below parameters. If you need additional water kits or any advice on what water you should be using, please contact us. T.D.S. is currently not testable using the included kit. We can lend you a T.D.S. measuring pen or, alternatively, we can test T.D.S. for you if you are able to provide a 500ml sample in a clean, sealed container to our Auckland Showroom.

value	units	min.	max.
T.D.S (Total Dissolved Solid)	ppm	90	150
Total Hardness	ppm	70	100
Total Iron	ppm	0.0	0.02
Free Chlorine	ppm	0.0	0.05
Total Chlorine	ppm	0.0	0.1
pH		6.5	8
Alkalinity	ppm	40	80
Chloride	ppm	0	30

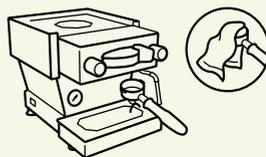
## water testing tips:

- Always use cold water from either the tap, filtration cartridge or bottle — do not test hot water or water from the machine.
- Once you have tested the water, you can enter the results in the La Marzocco Water Calculator which is found online here: [techcenter.lamarzocco.com/jsp/Template4/watercalculator.jsp](http://techcenter.lamarzocco.com/jsp/Template4/watercalculator.jsp)
- If you choose to use bottled water for your machine, check that the required minerals are present. Water with a low mineral count, or distilled water, will not be recognised or accepted by the machine causing the blue water light to flash even when the reservoir is full.

# how to make espresso.

When purchasing coffee to use with your machine, we recommend buying whole beans that have been roasted for espresso. Fresh coffee is the best coffee. See more information on coffee types and how to store your coffee on page 20.

1. Remove the portafilter from the Linea Mini.
2. Wipe the inside of the filter basket so that it is clean and dry.
3. Dose the appropriate amount of coffee evenly in to the basket. We suggest using a scale so that the amount of coffee used is consistent, and you can replicate the results.

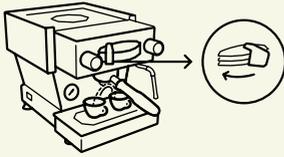


4. Rest the portafilter flat on the the tamp mat on the counter edge and hold the tamper the way you would grab a doorknob. Apply even pressure and tamp the coffee in the basket. Apply the pressure with your thumb and forefinger to the base of the tamper.



5. Flush water from the group head (the part of the machine where the portafilter locks in) for a few seconds before reinserting the portafilter.
6. Wipe the portafilter's rim and locking lugs, and insert it into the Linea Mini. (Insert from the left on an angle to lock in and move the handle to the right until it feels resistant).



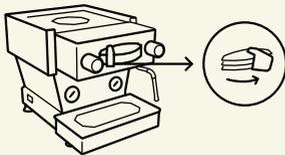


7. Move the paddle above to the left “brew” position to begin the espresso extraction. We recommend using a scale or the labelled shot glass so that you can monitor the yield in the cup. Once extraction begins, you should also start timing your shot(s) and stop the time when you have reached the desired volume or weight. You do not need to time every single shot of espresso you make however, it is advised to do this with new beans, or beans that are ageing. (See the following page for information on espresso recipes and brew ratios.)

### espresso tips:

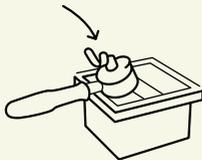
The espresso shot should take a few seconds to drop. If shots are dropping right away, it can be a sign of channeling (meaning your puck isn't packed tightly enough) or, more likely, too coarse a grind. See more on page 11 about grinder adjustments.

The colour of your espresso should transition from dark brown to yellow slowly. If the color is even throughout, or changes very quickly, this can be a sign of old coffee or uneven extraction.



8. Move the paddle back to the right to stop the espresso extraction.

9. Remove the portafilter and discard the ground coffee



10. Flush / purge water from the group head for another few seconds.

11. Return the clean portafilter to the Linea Mini.

# espresso recipes.

Many coffee roasters will provide their customers with a recommended espresso recipe depending on the type of coffee bean. If not, you can choose to follow your own recipe.

Typically an espresso recipe is a combination of the following three main variables:

## dose:

Weight of dry ground coffee in the portafilter.

## yield:

Weight or volume of espresso shot(s) produced.

## time:

Also referred to as extraction time which is the contact time between coffee and water.

With the Linea Mini, you will find five different sized baskets in the accessories kit: 7g basket, 14g basket, 17g basket, 21g basket and a blind basket (cleaning basket with no holes).

The size you use depends on the dose you would like to use for your espresso recipe. The basket size is the minimum amount of coffee it can hold e.g. a 17g basket can hold 17 - 20g of coffee. Measuring the amount of ground coffee is best done using a scale; this way you'll be measuring the exact quantity of coffee and will be able to replicate results. Depending on basket size, you'll be dosing between 17g - 22g of coffee for each double shot.

To measure the yield, you can continue to use a scale and stop the extraction when it reaches the target weight, or use the dosing shot glass to stop the flow when the liquid sits between 30 - 50ml.

Another important variable to monitor is the extraction time, or the time it takes for the hot water coming from the group head to go through the dry coffee in the portafilter and extract flavours. Broadly speaking, the ideal extraction time is between 23 - 30 seconds.

Always start timing your shot as soon as you move the paddle to the left and begin the extraction. If your shots are running too fast or too slow you'll have to make an adjustment to the grinder settings.

# grinder adjustments.

Espresso extraction time is measured in seconds, starting when you activate the water flow and ending when you close it. Water and coffee contact time is required to extract flavours and bring out the sweetness and complexity of a coffee.

Espressos that extract quickly will generally have a lighter body and higher acidity. Slower espressos tend to have a heavier body and more sweetness. If the extraction time is too fast, the espresso will be thin, weak and acidic. If the extraction time is too long, the espresso will be bitter and harsh.

When monitoring your espresso shots, you should be aiming to hit a certain yield or volume in the cup and hoping that it occurs in a specific time. If this isn't achieved, you'll need to make an adjustment to the grinder settings.

The size of the coffee grind particles determines the flow in the basket during the brewing process, and affects the extraction time. An easy way to get your head around this concept is to think about what the time difference would be if you ran water through sand, compared to small rocks; the finer the particle size, the longer it takes for water to make its way through.



Depending on the adjustment you need to make, move the grinder collar clockwise or anti-clockwise (to achieve a coarser or finer texture). Use the vertical ridges on the side of the grinder collar to measure the adjustment - only make small movements of 1 - 2 ridges at a time.

Every time an adjustment is made, make sure to purge the grinder of an entire double-dose (18g). This ensures there are no old coffee grounds from the previous setting in the chute, and allows the new coffee to pass through the burrs at the new grind-size setting.

Grind and dose the coffee in the portafilter and test the recipe again. Sometimes you might need to repeat this procedure a couple of times to achieve desired results. Adjustments are usually required when using new coffee beans, as the coffee beans age, or when experimenting with different brew ratios.

# brew ratios.

Brew ratio is the relationship between the amount of dry coffee used (the dose) and the amount of coffee extracted (the yield). By changing the weight of the dose or the weight of the liquid espresso in a shot, we can manipulate the taste and mouthfeel of the espresso.

Ultimately brew ratio comes down to personal preference, and playing around and testing different shots is the only way to tell which ratio you prefer to use. The smaller the ratio, the more thick and viscous your espresso will be. The larger the ratio, the more stretched-out and thin your espresso becomes.

If you aren't sure what your brew ratio preference is yet, a 1:2 ratio (say, 18g in and 36g out) is a great place to start. From there, you can hone in and tweak your espresso to your liking.

Measuring brew ratio is quite easy, and all you need is a scale. By using the scale you can consistently measure the weight of the ground coffee that goes into the portafilter as well as the weight of the liquid espresso that ends up in the cup.

A good exercise to show the affect brew ratio has on an espresso is to try the same coffee pulled as the ratio 1:1, 1:2 and 1:3. Focus on things like mouthfeel, clarity, any flavour notes you can pick up, and see how (or if) they change from ratio to ratio.

## ratio 1: 1

The dose in the portafilter is the same as the dose in the cup: start with weighing 18 grams in the basket and brew your double shot until you reach 18 grams in the cup. The extraction time should be 20 - 25 seconds.

## ratio 1: 2

The dose in the cup is double the dose in the portafilter: start with weighing 18 grams in the basket and brew your double shot until you reach 36 grams in the cup. The extraction time should be 25 - 30 seconds.

Once you discover your preferred ratio, you can then repeat this method and compare other coffees from different origins or coffee roasters, and experience different flavours.

# espresso troubleshooting.

problem	possible cause	solution
<b>Light coloured crema and sour flavours.</b>	<ul style="list-style-type: none"><li>• Water temperature too low</li><li>• Blocked group shower screen</li><li>• Grind too coarse/extraction time too fast</li><li>• Dose too small</li><li>• Incorrect tamping (too light)</li><li>• Stale coffee</li></ul>	<ul style="list-style-type: none"><li>• Increase the coffee water temperature / adjust the temperature wheel</li><li>• Clean shower screens</li><li>• Adjust the grind to finer settings</li><li>• Increase dose</li><li>• Tamp correctly</li><li>• Use fresh coffee</li></ul>
<b>Dark coloured crema and bitter flavours.</b>	<ul style="list-style-type: none"><li>• Water temperature too high</li><li>• Blocked group shower screen</li><li>• Grind too fine / extraction time too slow</li><li>• Dose too high</li><li>• Incorrect tamping (too heavy)</li><li>• Burnt coffee beans / oily dark roast</li></ul>	<ul style="list-style-type: none"><li>• Decrease the coffee water temperature / adjust the temperature wheel</li><li>• Clean shower screens</li><li>• Adjust the grinder to coarser settings</li><li>• Decrease dose</li><li>• Tamp correctly</li><li>• Switch to a medium roasted coffee</li></ul>
<b>Coffee grounds in the cup</b>	<ul style="list-style-type: none"><li>• Dirty cups or portafilter</li><li>• Dirty or damaged group head seal</li><li>• Worn grinder burrs</li><li>• Damaged portafilter basket</li></ul>	<ul style="list-style-type: none"><li>• Clean cups and portafilter (inside, outside, spouts and basket)</li><li>• Clean or replace the group head seal</li><li>• Replace grinder burrs</li><li>• Check for cracks and replace basket if necessary</li></ul>
<b>Irregular flow into cups.</b>	<ul style="list-style-type: none"><li>• Dirty portafilter basket and spouts</li><li>• Blocked group shower screen</li><li>• Espresso machine not level</li></ul>	<ul style="list-style-type: none"><li>• Clean portafilter basket and spouts</li><li>• Clean shower screen</li><li>• Adjust machine level</li></ul>
<b>The coffee tastes bitter / sour no matter what I do.</b>	<ul style="list-style-type: none"><li>• Machine or grinder is dirty</li><li>• Incorrect storage of coffee beans</li></ul>	<ul style="list-style-type: none"><li>• Thoroughly clean machine and grinder (see page 18)</li><li>• Improve coffee storage (page 20)</li></ul>

# steaming milk.

Fill the milk jug with cold milk until it is approximately 1/3 full. Purge (turn the steam wand on briefly) to remove any residual water.

Place the tip of the steam wand just below the surface of the milk and off centre.

Hold the milk jug at an angle so that its side is parallel to the steam wand.

Activate the steam wand keeping the milk jug as still as possible. Use one hand to hold the jug and the other to control steam power, feel the temperature, and start aerating (foaming) the milk. Gently lower the milk jug until you hear a soft / faint hissing noise. This is the noise that lets you know you are introducing air into the milk.

Depending on the drink you want to make you might allow the milk to expand 20 - 40% by introducing more or less air (flat white vs. cappuccino).

Once you have stretched the milk to the desired texture stop the gentle hissing noise by submerging the tip of the steam wand deeper into the milk jug.

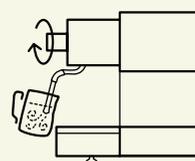
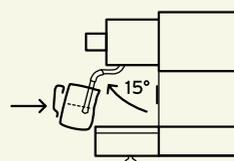
Keep touching the jug with your free hand to monitor the temperature change.

Make sure the steam wand is still placed off centre in the jug so that the milk spins around in a whirlpool motion.

Once you have reached the desired temperature of 60 - 70 °C (jug is hot to the touch) turn the steam wand off.

Wipe the steam wand clean with a cloth and then purge to remove any residual milk. Gently tap the base of the jug on the counter and swirl the milk around to incorporate foam and liquid - the final texture should be glossy and velvety.

You're now ready to pour the milk into the cup!



# latte art.

Latte art is a garnish, a pretty pattern on top of your drink and it requires good espresso, well textured milk and pouring skills. The quality of espresso provides the canvas onto which our textured milk will 'draw'. Below are two of the most common patterns to learn.



**heart**

Tilt the cup so that the spout of the jug can get as close as possible to the surface of the coffee.

Start pouring in the middle of the espresso crema from a little high, and move the milk jug around.

When the cup is half full, lower the jug close to the espresso while still pouring, so that you can see a little white dot appearing on the surface of the espresso. Start shaking the jug side-to-side gently, without moving backwards or forwards.

Just before the drink reaches the rim of the cup, stop the side to side motion and draw a line forward across the whole cup. (Remember to keep tilting the cup back to a flat angle as you fill it up with milk, otherwise you'll end up with milk and coffee all over yourself!)



**tulip**

A similar procedure to pouring a heart pattern however, slightly more challenging as you have to start and stop the pour a few times to achieve the different layers.

Tilt the cup so that the spout of the jug can get as close as possible to the surface of the coffee. Start pouring in the middle of the espresso crema from a little high and move the milk jug around. When the cup is half full, lower the jug close to the espresso so you can see a white dot appear on the surface of the espresso. Gently push the dot forward and stop pouring. Pour another white dot in the espresso crema and push it closer to the first. If you have room for another dot, repeat the previous step. On the final pour, stop in the middle of the last white dot then pour forward to 'cut' through all the dots creating the tulip pattern. Practice makes perfect!

# drinks menu.

## espresso or short black

An espresso shot on its own.



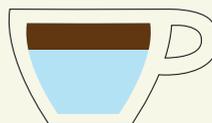
## espresso macchiato

Often shortened to just “macchiato”, Italian for stained or marked, this is an espresso topped with a little steamed milk and/or milk foam.



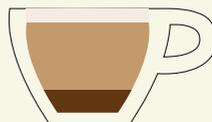
## long black

Hot water in a cup topped with a single or double shot of espresso.



## flat white

A single or double shot of espresso topped by lightly textured glossy, velvety microfoam steamed milk.



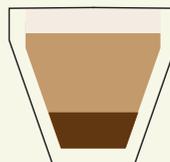
## cappuccino

The classic Italian breakfast drink; it's built around a single or double espresso topped with well textured, slightly thicker depth of meringue-like milk foam.



## latte

A single or double espresso shot topped with a creamy and glossy textured milk.



# a clean machine makes better coffee.

First things first, making coffee at home can be messy. Water, oils, heat, tiny grounds everywhere — that combination of things can lead to a lot of untidy situations that can ultimately end up in your espresso.

Think of ways you can keep the process clean from start to finish by using clean towels, drying wet surfaces, keeping a brush on hand, etc. Establishing and maintaining clean workstation habits can help you develop a routine where cleaning your machine isn't an obligation, it's something you look forward to.

## basic cleaning habits to adopt:

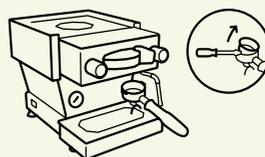
- Rinse your portafilter and basket under the group head after a shot to purge the group while using that water to clean any fresh oils off your basket/portafilter.
- Clean your steam wand with a damp cloth — never use a dry cloth or think “I’ll clean it later”. Always purge the steam wand before and after use.
- Establish a towel system — try to use different towels or different parts of towels for these three things: portafilter, steam wand, and bench/counter towel.
- Don’t leave your puck in the group — always knock it out. Leaving the puck in regularly may lead to a complete blockage of the group head.

By regularly showing your kit some love and attention you’ll be adding years to the life of your machinery, and you’ll be guaranteed great tasting coffee cup after cup. Cleaning your machine will not only improve the taste of your coffee, but also avoid costly repairs.

# cleaning procedure.

## linea mini

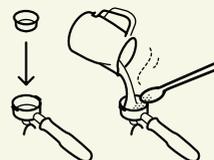
Remove the portafilter from the machine and lift out the filter basket. Wash the portafilter and basket in warm soapy water. Once a week soak them for 10 minutes in a container filled with hot water and a teaspoon of cleaning powder, rinse with water and then wipe dry. (Take care not to immerse the handle in water).



Using the group head cleaning brush, clean the group seal.

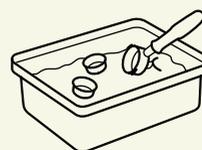
Place the blind basket (the basket without any holes) into the portafilter, add half a teaspoon of powder and a small amount of hot water. Insert portafilter into machine as you would to make an espresso.

Activate the water flow and let it run for 10 seconds then turn flow off. Pause for 10 seconds. Repeat this cycle 5 times (10 seconds on, 10 seconds off).



Remove and empty the portafilter, flush the group head and rinse the blind basket. Insert the portafilter back into the machine. Then start the rinsing back-flush procedure.

To rinse, activate the water flow for 5 seconds. Then turn it off and wait for 5 seconds. Repeat these steps at least 5 times to ensure all cleaning solution residue is removed. Wipe the screens with a clean cloth.



We recommend every now and then\* that you remove the shower screen and soak it in the cleaning solution for 10 - 15 minutes, rinse it and attach back — you'll need to use the flat-head screwdriver.

Wipe the steam wand clean using a cloth — remove any milk residue before it blocks up the nozzles. Purge for a few seconds to clean out fully.



\* heavy use: daily, moderate use: weekly, light use: fortnightly

## lux d

Never spray cleaning products or water directly on to any part of the grinder. We recommend that you always use a damp cloth.

Weekly, you should wipe the inside of the coffee bean hopper. If necessary, remove and wash with mild detergent. Ensure it's completely dry before returning to the grinder. The hopper is NOT dishwasher safe. Wipe the inside of the delivery funnel with a cloth or use a soft brush such as a paint brush, which is an effective tool for cleaning out loose grinds.

Cleaning out the grinding chamber (underneath the hopper) is generally not necessary, but should you wish to, a vacuum works well.

It's recommended to service your Lux D grinder every 2 years, and during this service the technician will clean out the grinder. We do not recommend attempting to disassemble the grinder yourself.

# how often should i be cleaning my machine?

When using an espresso machine in a home environment, we recommend that once a day you perform a rinsing back-flush, without using the cleaning product. This is simply switching to the blind portafilter basket, inserting this into the machine, and activating the water flow for short intervals repetitively until no coffee grounds are found in the basket.

The chemical back-flush outlined on the previous page should occur at least once weekly. If you need to replace any of your cleaning equipment, you can purchase this from us.

# espresso coffee.

## **fresh coffee is the best coffee.**

But not too fresh, as it can be unstable and difficult to brew consistently. The best time to brew espresso is approximately 7 - 10 days after the beans have been roasted, as the gases released after the roasting process ease. In a commercial setting like a cafe, it is optimum to use all coffee by day 20 after roasting. This is because after this time period, the quality and flavour will deteriorate, creating a dull and flat taste.

In a cafe, it's easier to go through beans quicker than one would at home, so, we recommend purchasing smaller quantities or small bags of coffee. This will prevent the use of stale / old coffee which does not brew well or taste very good and avoids wastage. Coffee can be preserved by storing beans in the correct way.

## **storage.**

It's best to purchase coffee beans that come in a resealable bag that has a one-way valve. The valve is important as it allows the gases from the beans to be released, but prevents them from oxidizing and staling. There are great coffee containers with on-way valves available to purchase.

## **coffee blends.**

A blend contains coffee beans that are sourced from different origins and carefully paired together to bring out the best characteristics in each to make a harmonious, balanced and complex espresso. Blends are designed to be consistent from cup to cup. Traditional espresso blends will result in a consistent and complimentary blend of flavours similar to blended grape varieties in wine, or perhaps blended hops in craft beer.

## **single origin.**

Are coffee beans sourced from one single country, and they often have more individual and recognisable flavour profiles. Before coffee is roasted, many factors can influence and highlight the taste in certain coffees, including: terrain, water, weather, altitude, growing methods and green bean processing. This is similar to single malt in whisky, or single vineyard and grape variety in wine.

# frequently asked questions.

## how often do I need to service my machine, and where can I get this done?

For an espresso machine used in a domestic setting, we recommend that your machine is booked in for a service annually and your grinder every 2 years. If you would like to book your machine in for a service with us, get in touch with us directly at [home.australia@lamarzocco.com](mailto:home.australia@lamarzocco.com) or call us on 03 8413 4777.

## can I customise my coffee machine?

Yes, pricing depends on what you're after. We also have other custom parts available to purchase such as: brass badges, wooden handles, steam knobs, hot water knobs and brew paddles.

## the water reservoir is full but the blue light is flashing?

If this happens, it could mean you are using the incorrect water. Distilled water will not work with our machines. Get in touch if this is happening and we can help.

## what should the temperature adjustment wheel be set at?

This wheel adjusts the temperature for the espresso boiler (does not affect the temperature of the hot water tap or steam). We set the wheel on each machine to our recommendation (93.5 °C) before it leaves us however, it can be easy to accidentally knock. If this happens, adjust the wheel so that the number 96 is just visible on the right side under the panel. To get the best from your coffee you may wish to adjust this temperature.



## is it possible to plumb my machine in at a later date?

Yes, you can switch from reservoir to plumbing. It just requires some extra parts which don't come with the machine, but you can easily purchase these from us.

## something else that you would like to know?

Get in touch, we're always happy to assist! You can email us at [home.nz@lamarzocco.com](mailto:home.nz@lamarzocco.com)





# stay in touch.

**email: [home.australia@lamarzocco.com](mailto:home.australia@lamarzocco.com)**  
**phone: 03 8413 4777**

Our experienced team is always happy to assist you with any questions or concerns you have with your machinery. We also have accessories and merchandise available for purchase, should you need to upgrade or replace any of your barista tools.

We're available from 8 - 4 pm, Monday - Friday.

We also host events, barista trainings and facilitate demos in our showrooms located at:

Melbourne:  
104 Nicholson Street, Abbotsford  
VIC 3067

Sydney:  
1b\32 Ralph Street, Alexandria  
NSW 2015

Visit our website [au.lamarzoccohome.com](http://au.lamarzoccohome.com), and follow us on instagram [@lamarzoccohomeau](https://www.instagram.com/lamarzoccohomeau) to keep up to date with our latest news and events.

**i believe that coffee for italians is like a good day, a good awakening. that is to say that every time we get up in the morning we feel the need to drink a coffee immediatly. it gives us the energy to face various difficulties and sometimes - the daily adventures.**

**- piero bambi**

Son of Giuseppe Bambi and nephew of Bruno Bambi,  
the brothers who founded La Marzocco in 1927.

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