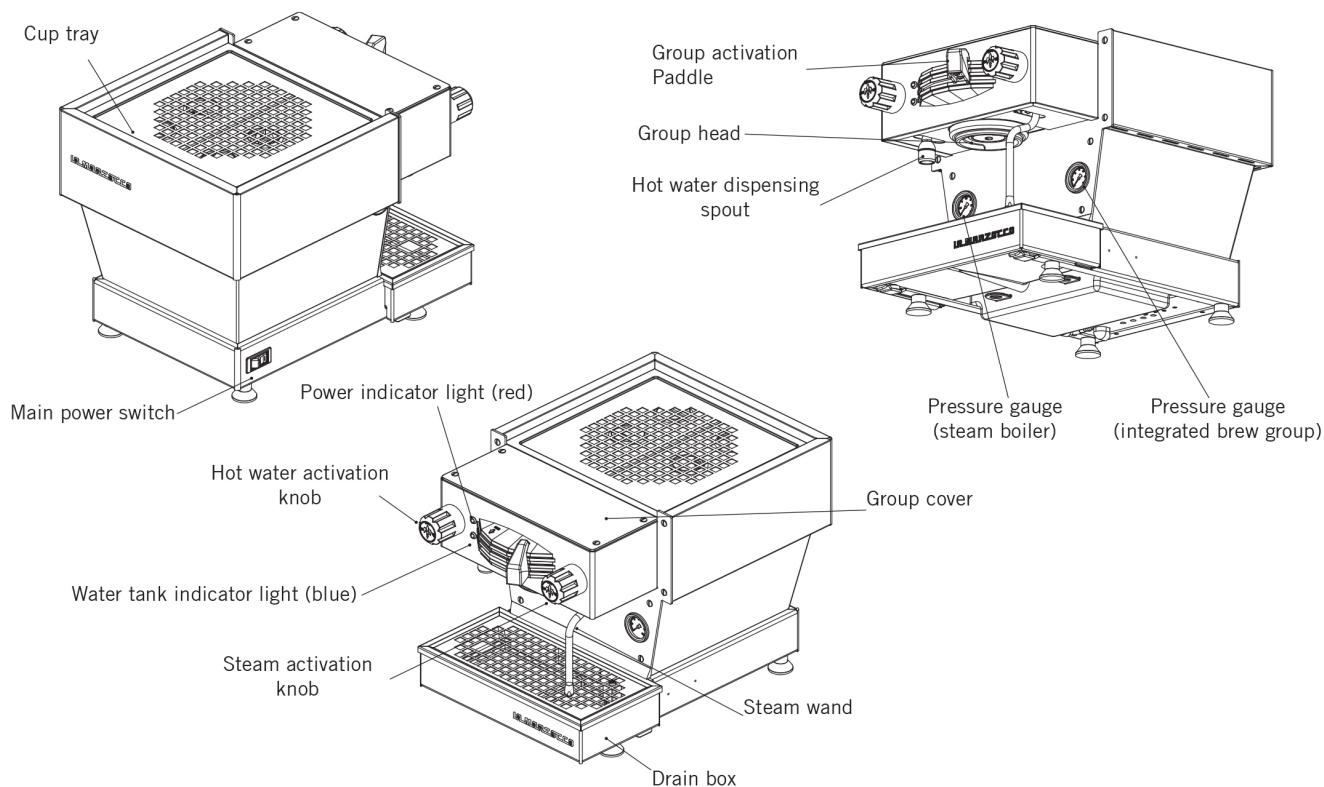


# linea mini troubleshooting



la marzocco  
HOME

problem description	solution
<b>the machine does not turn on</b>	<ol style="list-style-type: none"><li>1. Check that the main switch is in position I</li><li>2. Check the connection of the machine to the mains</li><li>3. Contact La Marzocco Australia</li></ol>
<b>the espresso does not come out</b>	<ol style="list-style-type: none"><li>1. Check the water level in the reservoir, blue light on</li><li>2. Check for correct engagement of the reservoir, blue light on</li><li>3. Check the coffee is not ground too fine</li><li>4. The diffuser screen may be clogged. Remove &amp; clean</li><li>5. Contact La Marzocco Australia</li></ol>
<b>the reservoir is full but blue light is still flashing</b>	<ol style="list-style-type: none"><li>1. Ensure the water being used is within the required parameters (some waters are too pure, ie: not enough mineral content for the machine to register – 'Pureau' for example)</li><li>2. Check for correct engagement of the reservoir</li><li>3. Contact La Marzocco Australia</li></ol>
<b>coffee flows out from the edge of the portafilter</b>	<ol style="list-style-type: none"><li>1. Clean the upper edge of the portafilter before engaging it</li><li>2. Ensure portafilter is properly engaged and not loose or on an angle</li><li>3. Clean the seal (operation to be performed when the machine is cold)</li><li>4. Ensure filter basket is not overfilled</li><li>5. Replace the seal</li><li>6. Contact La Marzocco Australia</li></ol>
<b>coffee flows too fast / little crema</b>	<ol style="list-style-type: none"><li>1. Ensure you don't have too little coffee in your portafilter basket</li><li>2. Ensure your grind is not too coarse</li><li>3. Ensure your coffee was sufficiently tamped</li><li>4. Ensure your coffee is suitable (check roast age, roast profile)</li><li>5. Check the quality of the grinder burrs</li><li>6. Contact La Marzocco Australia</li></ol>
<b>coffee flows too slow / dark crema</b>	<ol style="list-style-type: none"><li>1. Ensure you don't have too much coffee in your portafilter basket</li><li>2. Ensure your grind is not too fine</li><li>3. Ensure your coffee was not over-tamped</li><li>4. Check for clogged portafilter or diffuser screen</li><li>5. Contact La Marzocco Australia</li></ol>
<b>the coffee is too cold</b>	<ol style="list-style-type: none"><li>1. Wait until the red indicator light is steady on</li><li>2. Adjust the water temperature</li><li>3. Make sure the portafilter is hot</li><li>4. Make sure the cup is hot</li><li>5. Contact La Marzocco Australia</li></ol>
<b>the steam does not come out</b>	<ol style="list-style-type: none"><li>1. Check the nozzle is not clogged</li><li>2. Check the steam pressure on the left pressure gauge (recommended 1.5-2 bar)</li><li>3. Check the main switch is in position I</li><li>4. Check the connection of the machine to the mains</li><li>5. Contact La Marzocco Australia</li></ol>
<b>hot water doesn't come out</b>	<ol style="list-style-type: none"><li>1. Check the nozzle is not clogged</li><li>2. Check the steam pressure on the left pressure gauge (recommended 1.5-2 bar)</li><li>3. Check the main switch is in position I</li><li>4. Check the connection of the machine to the mains</li><li>5. Contact La Marzocco Australia</li></ol>
<b>the water pump is very noisy</b>	<ol style="list-style-type: none"><li>1. Check the water level in the reservoir</li><li>2. Make sure you have not used sparkling/unsuitable water</li><li>3. Make sure you have not used too hot or too cold water (5-32 C)</li><li>4. Contact La Marzocco Australia</li></ol>



**group head** - Sometimes referred to as the brew group or brew head. This component (often also referred to as brew group, brew head, or simply as the group) is where you insert the portafilter when preparing to extract espresso. The group showers pressurized hot water through the Diffuser Screen over the bed of freshly ground and tamped espresso.

**portafilter** - the portafilter is the device you grind coffee into and then place in the group to brew coffee. The name is easy to remember as long as you think of it as a portable filter (porta-filter) Also known as a filter handle, and that thing you put the coffee into.

**filter basket** - the portafilter basket is the filter screen located in the portafilter. These come in both double and single sizes, and are held in place by a spring.

**seal** - The seal (often also referred to as group gasket) is a large rubber o-ring that seals the portafilter to the group. It is inserted into a groove inside the group. Usually if the portafilter is leaking this is the part you need to replace.

**diffuser screen** - also located in the group, screwed into the inside of the group head. It is sometimes referred to as a group screen, shower screen or simply shower. It is the shower screen that disperses water to allow an even bed of water of the coffee grinds. It also is a barrier to avoid coffee travelling back into the espresso machine.

It is considered best practice to replace the Filter Basket, Seal and Diffuser Screen every four to six months or so.

**steam wand** - the steam wand is the part of the machine that you steam milk with. The steam wand is also known as a steam pipe. The steam wand is activated by the steam valve and steam valve knob or lever.

**steam tip** - The steam tip is located on the end of the steam wand. This is the part that disperses the steam from the wand into a splayed pattern allowing you to steam milk.

**brew temperature adjustment wheel** - The wheel controls the temperature of water coming out of the brew boiler. The recommended brew temperature for espresso is 94-96 C. Adjustments can be made based on the assumption that one change in degree is equal to 4-5 notches on the wheel.

**brew pressure gauge** - The pressure gauge is located on the front right of the machine and indicates brew boiler pressure. The recommended brew pressure is set from the factory at 9 bar. This is an important detail to observe as it monitors the health of your machine as well as the parameters of your coffee.

**steam pressure gauge** - The pressure gauge is located on the front left of the machine and indicates steam boiler pressure. The recommended brew pressure is set from the factory at 1.5-1.8 bar. This is an important detail to observe as it monitors the health of your machine and the power you will get out of your steam wand.

**cup tray** - The vented top of the espresso machine was designed to keep ceramic cups warm prior to serving.