

Congratulations on your purchase of the LUCCA M58 Espresso Machine by Quick Mill! Here are a few pointers to help get your machine up and running.

## Installation

Please ensure you read the safety and warranty information before installing your machine. Follow the instruction manual for installation and first use.

## Water Quality

Take note of the water quality requirements for espresso machines. This is imperative for the function and longevity of your machine. The water mineral content should be between 5 and 50ppm and the water must not be distilled, deionized or reverse osmosis treated.

## Dialing in your Grinder

When dialing in a new coffee, use these parameters to help get you started:

*Grind:* Fine (like fine sand)

*Dose:* Approximately 18 grams coffee (double basket) or 22 grams (bottomless portafilter basket)

*Volume:* 1.5 to 2.0oz

*Extraction Time:* 25-30 seconds from when the button is pressed

Adjust the grind to achieve a volume of 1.5 to 2.0oz within 25-30 seconds.

If your shots are:

Running too fast (<25 seconds): fine up the grind or increase coffee dose weight.

Running too slow (>30 seconds) - coarsen up the grind or decrease coffee dose weight.

Continue to make adjustments to fit your taste and preferences. These are only guidelines!

Here are some more advanced tips for great espresso extraction:

- Your group boiler temperature should be between 198-205°F.
- Use fresh coffee, roasted within 4-10 days of use is ideal for optimal flavor extraction.
- Store your coffee in an airtight container, not in the fridge or freezer.
- Always grind to order. Pre-ground coffee will result in faster extraction times and less aroma & flavor.
- Ensure your machine is fully heated before use. It usually takes 20 minutes for the boiler, group head and portafilter to warm up for a good extraction.

## Cleaning Guidelines

Espresso machines need to be backflushed weekly with espresso machine cleaner to keep the group head clean, prevent clogging and ensure optimal flavor.

### Backflushing Instructions:

1. Replace the portafilter basket with the blind basket (non-perforated).
2. Add 1 teaspoon of espresso cleaner to the blind basket and load portafilter into the group head.
3. Activate group head by pulling the brew lever to horizontal position and leave on for 30 seconds; turn it off and then wait for 1 minute (allowing detergent to soak).
4. Wash by activating group head for 10 seconds, then turn off. Repeat ten times.
5. Remove portafilter and rinse out the basket of any remaining detergent. Use brush to scrub the screen and the surface of the gasket.
6. Replace portafilter for rinse. Turn on the group head for 10 seconds, then turn off. Repeat five times, or as many times as you need for water to run clear.
7. When you've finished replace the blind basket with the brew basket and reload it into the group head so it stays hot and ready for your next shot.

Espresso cleaner can also be used to soak baskets, portafilter heads, and dispersion screens. This should be done at least once a month.

- Add 1 teaspoon to hot water in a vessel large enough to fill the water level to just below the bottom of the portafilter handle.
- The handle will be damaged by the chemicals so ensure only the metal component is submerged in the liquid.
- Soak items for 10-15 minutes before gently scrubbing and rinsing clean with water.