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La Cimbali 51163

La Cimbali M31 Bistro 2 Group Espresso Machine User Manual

Model: M31 Bistro 2 Group (Model Number: 51163)

INTRODUCTION

The La Cimbali M31 Bistro 2 Group Espresso Machine is engineered for professional use, featuring thermo-balanced coffee groups for consistent brewing. This machine is equipped with an alphanumeric display, simplifying the programming of beverage delivery and machine power on/off cycles. The hot water delivery is precisely controlled by an economizer, ensuring efficiency and optimal performance.



Figure 1: Front view of the La Cimbali M31 Bistro 2 Group Espresso Machine. The machine features a stainless steel and black casing, with two group heads, portafilter handles, steam wand, hot water dispenser, and an alphanumeric display on the lower front panel.

SETUP

Proper setup is crucial for the optimal performance and longevity of your La Cimbali M31 Bistro 2 Group Espresso Machine. Please follow these steps carefully:

- 1. Unpacking:** Carefully remove the machine from its packaging. Retain all packaging materials for future transport or storage.
- 2. Placement:** Place the machine on a stable, level surface capable of supporting its weight (approximately 56.7 kg or

125 lbs). Ensure adequate ventilation around the machine.

3. **Water Connection:** Connect the machine to a potable water supply using a certified water filter system. Ensure the water pressure is within the recommended range (typically 2-4 bar). Refer to local plumbing codes for proper installation.
4. **Electrical Connection:** Connect the machine to a dedicated electrical outlet with the correct voltage and amperage as specified on the machine's rating plate. Do not use extension cords or adapters.
5. **Initial Rinse:** Before first use, perform an initial rinse cycle to flush out any manufacturing residues. Consult the detailed instructions in the full manual for specific steps.

OPERATING INSTRUCTIONS

This section outlines the basic operation of your espresso machine. For advanced programming and specific beverage recipes, refer to the comprehensive manual.

Powering On and Heating Up:

- Ensure the machine is properly connected to water and power.
- Turn the main power switch to the 'ON' position.
- Allow the machine to heat up until the pressure gauge indicates optimal operating pressure (typically 0.8-1.2 bar for steam, and brewing temperature is reached). This may take 15-30 minutes.

Brewing Espresso:

1. **Prepare Portafilter:** Grind fresh coffee beans and dose the appropriate amount into the portafilter basket. Tamp the coffee evenly.
2. **Insert Portafilter:** Securely insert the portafilter into the group head.
3. **Select Program:** Use the alphanumeric display and control buttons to select the desired espresso shot volume (e.g., single or double).
4. **Start Brewing:** Press the corresponding button to start the brewing process. The machine will automatically stop when the programmed volume is dispensed.
5. **Remove Portafilter:** After brewing, carefully remove the portafilter and discard the spent coffee grounds.

Steaming Milk:

- Purge the steam wand briefly to remove any condensed water.
- Immerse the steam wand tip into a pitcher of cold milk.
- Open the steam valve slowly to begin steaming.
- Once the desired temperature and texture are achieved, close the steam valve.
- Immediately wipe the steam wand clean with a damp cloth and purge again to prevent milk residue buildup.

MAINTENANCE

Regular maintenance ensures the longevity and consistent performance of your espresso machine. Always power off and unplug the machine before performing any cleaning or maintenance.

- **Daily Cleaning:**
 - Backflush group heads with a blind filter and espresso machine cleaner.
 - Clean portafilters and baskets.
 - Wipe down the exterior of the machine with a damp cloth.

- Empty and clean the drip tray.
- **Weekly Cleaning:**
 - Soak portafilters and baskets in espresso machine cleaner solution.
 - Clean shower screens and group head gaskets.
- **Descaling:**

The frequency of descaling depends on your water hardness. Use a commercial descaling solution designed for espresso machines. Follow the descaling instructions provided with the descaling product and in the full machine manual.
- **Professional Servicing:**

It is recommended to have your machine professionally serviced annually to ensure all components are functioning correctly and to replace worn parts.

TROUBLESHOOTING

This section addresses common issues you might encounter. For more complex problems, contact a qualified service technician.

| Problem | Possible Cause | Solution |
|--|--|---|
| No water flow from group head. | Water supply off, clogged filter, pump issue. | Check water supply, clean/replace filter, contact service. |
| Espresso brews too slowly or not at all. | Coffee ground too fine, over-tamping, clogged group head. | Adjust grind size, reduce tamping pressure, backflush group head. |
| Espresso brews too quickly. | Coffee ground too coarse, under-dosing, under-tamping. | Adjust grind size, increase dose, increase tamping pressure. |
| No steam from steam wand. | Steam wand clogged, boiler not heated, steam valve closed. | Clean steam wand, allow machine to heat, open steam valve. |
| Machine not heating up. | Power issue, heating element failure. | Check power connection, contact service. |

SPECIFICATIONS

Key technical specifications for the La Cimbali M31 Bistro 2 Group Espresso Machine:

- **Brand:** La Cimbali
- **Model Number:** 51163
- **Product Dimensions:** 58.42 x 50.8 x 45.72 cm (23 x 20 x 18 inches)
- **Product Weight:** 56.7 kg (125 lbs)
- **Material:** Stainless Steel
- **Special Feature:** Espresso Machine
- **Coffee Maker Type:** Espresso Machine
- **Filter Type:** Metal
- **Style:** Modern
- **Specific Uses:** Espresso
- **Operation Mode:** Fully Automatic

- **Number of Items:** 1

WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your purchase or visit the official La Cimbali website. For technical support, service requests, or to purchase genuine spare parts, please contact your authorized La Cimbali dealer or distributor. Always provide your machine's model number (M31 Bistro 2 Group) and serial number when seeking support.

You can find more information and contact details on the official La Cimbali website: www.cimbali.com