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› [OEM Bottomless Portafilter User Manual](#)

verybarista La Marzocco

OEM Bottomless Portafilter User Manual

MODEL: LA MARZOCCO L111/X.01 & E&B LAB B702TFH28NT

Brand: verybarista

1. Introduction

This manual provides comprehensive instructions for the proper use, installation, and maintenance of your verybarista OEM Bottomless Portafilter for La Marzocco Espresso Machines, featuring an E&B Lab IMS Nanoquartz Precision Basket.

This two-piece set is designed to enhance your espresso extraction experience by allowing direct observation of the coffee flow from the basket, providing immediate feedback on grind consistency, tamping pressure, and dosing.

Key Features:

- Original La Marzocco L111/X.01 Bottomless Portafilter.
- E&B Lab, by IMS Nanoquartz Precision Basket (B702TFH28NT).
- Basket size H28mm, suitable for 22 grams of coffee.
- Nanoquartz coated filter basket with 715 holes for optimal extraction.
- Designed for 58mm portafilters and 58.5mm tampers.
- Made in Italy.

2. Product Components

Your verybarista Bottomless Portafilter set includes the following components:



Figure 2.1: The complete OEM Bottomless Portafilter assembly, including the handle and the precision filter basket. This view shows the portafilter from a slight angle, highlighting its chrome finish and the black ergonomic handle.

1. **Bottomless Portafilter Body:** The main metal body with a handle, designed to attach to your La Marzocco espresso machine. It lacks a traditional spout, allowing for direct observation of the espresso shot.



Figure 2.2: Side view of the portafilter handle, clearly showing the "LA MARZOCCO" engraving, indicating its authenticity and compatibility.

2. **E&B Lab IMS Nanoquartz Precision Basket (B702TFH28NT):** A high-quality, precision-engineered filter basket with a nanoquartz coating, designed for optimal extraction. This basket fits inside the portafilter body.



Figure 2.3: A top-down view of the IMS Nanoquartz Precision Basket's interior, showcasing the intricate pattern of the 715 holes and the iridescent nanoquartz coating.



Figure 2.4: The bottom of the IMS Nanoquartz Precision Basket, displaying the model number "B702TFh28NT" and "IMS Made in Italy", confirming its origin and specifications.

3. Setup and Installation

This portafilter is designed for use with all La Marzocco espresso machines. Ensure your machine is compatible with 58mm portafilters.

1. **Unpack Components:** Carefully remove the bottomless portafilter body and the IMS Nanoquartz Precision Basket from their packaging.



Figure 3.1: The E&B Lab product box, indicating the origin of the precision basket.

2. **Insert Basket:** Place the IMS Nanoquartz Precision Basket into the portafilter body. It should fit snugly. Ensure the basket is fully seated within the portafilter.



Figure 3.2: A close-up view of the portafilter head with the precision basket correctly inserted, ready for coffee grounds.

3. **Initial Cleaning:** Before first use, wash the portafilter and basket with warm water and a mild detergent. Rinse thoroughly to remove any manufacturing residues.

4. Operating Instructions

Using the bottomless portafilter requires attention to detail in your espresso preparation technique. It provides visual feedback crucial for perfecting your shot.

1. **Dosing:** The B702TFH28NT basket is designed for approximately 22 grams of coffee, though this can vary slightly based on coffee roast and grind density. Experiment to find your ideal dose.
2. **Grinding:** Grind your coffee beans to an appropriate fineness for espresso. The Nanoquartz basket's large filtration area (715 holes) allows for a finer grind, potentially enhancing extraction.
3. **Distribution and Tamping:** Distribute the coffee grounds evenly in the basket. Use a 58mm or 58.5mm tamper to apply consistent, level pressure. Proper tamping is critical for preventing channeling.
4. **Attach to Machine:** Securely attach the loaded portafilter to your La Marzocco espresso machine's group head.
5. **Extraction:** Initiate the espresso extraction. Observe the coffee flow from the bottom of the basket.
 - *Ideal Flow:* A steady, even stream that starts as a few drops and quickly merges into a single, continuous flow, often described as a "mouse tail."
 - *Channeling:* If you see multiple thin streams or sprays, this indicates uneven extraction (channeling), often due to poor distribution or tamping.
 - *Slow/No Flow:* May indicate too fine a grind or over-dosing/over-tamping.
 - *Fast Flow:* May indicate too coarse a grind or under-dosing/under-tamping.

- 6. **Remove and Clean:** After extraction, carefully remove the portafilter. Discard the coffee puck and rinse the portafilter and basket immediately.

5. Care and Maintenance

Regular cleaning and proper care will ensure the longevity and optimal performance of your portafilter and basket.

- **Daily Cleaning:** After each use, remove the basket and rinse both the portafilter body and the basket under warm running water. Use a brush to remove any coffee residues from the basket holes and the portafilter interior.
- **Deep Cleaning (Weekly/Bi-weekly):** Periodically, soak the basket and the metal parts of the portafilter (avoiding the handle if possible) in a solution of espresso machine cleaner (e.g., Cafiza) according to the cleaner's instructions. This helps remove built-up coffee oils. Rinse thoroughly afterwards.
- **Handle Care:** The portafilter handle is durable, but avoid prolonged soaking or harsh chemicals that could degrade the material. Wipe clean with a damp cloth.
- **Storage:** Store the portafilter in a clean, dry place when not in use.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, especially on the Nanoquartz basket, as this can damage the coating and precision holes.

6. Troubleshooting Common Issues

The bottomless portafilter is an excellent diagnostic tool. Here are some common issues and their potential causes:

Issue	Possible Cause(s)	Solution
Spraying/Channeling	Uneven coffee distribution, inconsistent tamping, grind too fine, old coffee beans.	Improve distribution technique (e.g., WDT tool), ensure level and consistent tamp, adjust grind coarser, use fresh beans.
Very Slow/No Flow	Grind too fine, over-dosing, over-tamping, machine pressure issues.	Adjust grind coarser, reduce dose, reduce tamp pressure, check machine's pump pressure.
Very Fast Flow/Weak Espresso	Grind too coarse, under-dosing, under-tamping, worn group head gasket.	Adjust grind finer, increase dose, increase tamp pressure, inspect and replace group head gasket if necessary.
Basket Not Fitting Snugly	Residue in portafilter groove, incorrect basket size.	Clean the portafilter groove thoroughly. Ensure you are using the correct 58mm basket.

If issues persist, consult your espresso machine's manual or contact customer support.

7. Product Specifications

Feature	Detail
Product Name	OEM Bottomless Portafilter for La Marzocco Espresso Machines with E&B Lab IMS Nanoquartz Precision Basket
Brand	verybarista
Model Number	La Marzocco L111/X.01 (Portafilter), B702TFH28NT (Basket)

Feature	Detail
Material	Brass (Portafilter), Stainless Steel with Nanoquartz Coating (Basket)
Compatibility	All La Marzocco Espresso Machines (58mm group heads)
Basket Type	E&B Lab IMS Nanoquartz Precision Filter Basket
Basket Size (Height)	H28mm
Recommended Dose	Up to 22 grams (depending on coffee roast and grind)
Hole Diameter	0.30 mm
Number of Holes	715
Perforated Area	Ø 49 mm
Tamper Compatibility	58mm - 58.5mm
Package Dimensions	12.2 x 5.87 x 2.68 inches
Item Weight	1.3 pounds
Origin	Made in Italy



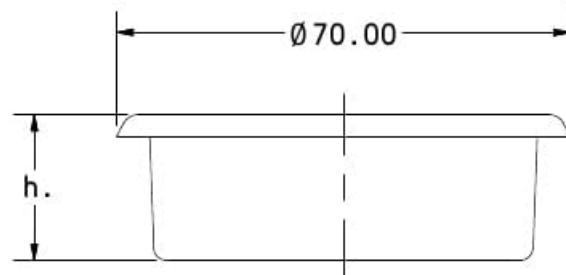
B702TFH20NT
B702TFH22NT
B702TFH24NT
B702TFH26NT
B702TFH28NT

Cylindrical filter with a flat bottom and nanotech coating. This shape creates a compact coffee pod in order to get a better extraction.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TFH20NT	h. 20 mm	11.5/13.5 gr.	12/14 gr.	13/15 gr.
B702TFH22NT	h. 22 mm	14/16 gr.	14.5/16.5 gr.	15/17 gr.
B702TFH24NT	h. 24 mm	16/18 gr.	16.5/18.5 gr.	17/19 gr.
B702TFH26NT	h. 26 mm	18/20 gr.	18.5/20.8 gr.	19/21 gr.
B702TFH28NT	h. 28 mm	20/22 gr.	20.5/22.5 gr.	21/23 gr.

All tests about the capacity of the filters were made using:

- Dark roasted coffee: 80% Arabica 20% Robusta blend
- Medium roasted coffee: 100% Arabica
- Light roasted coffee: Ethiopia single origin



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: 715 E pattern in Ø 49 mm

Figure 7.1: Technical specifications and capacity chart for E&B Lab baskets, including the B702TFH28NT model, detailing dimensions and recommended coffee weights for different roasts.

8. Warranty Information

Specific warranty details for this product are typically provided by the manufacturer, verybarista, or the retailer at the time of purchase. Please refer to your purchase documentation or the product listing for precise warranty terms and conditions.

Generally, products are covered against manufacturing defects for a limited period. Damage resulting from misuse, improper maintenance, or unauthorized modifications is usually not covered.

9. Customer Support

For technical assistance, product inquiries, or warranty claims, please contact verybarista customer support through their official channels or the retailer from whom you purchased the product.

You can often find support contact information on the brand's official website or through your purchase platform.

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