

## and Sigma Light)

**1:** Fully set-up/commission the remainder of the machine before commissioning the High Pressure Brewer.

**2:** Enter high-level service mode (1594). Within MACHINE SETTINGS, scroll up to BREWER SETTINGS. Select BREWER 2.

Scroll down to COMMISSION BREWER and select to commission.

Whilst the Brewer is commissioning, remove the stainless steel ground coffee chute (secured with 2 x M4 Wing-nuts), fill the Bean Hopper, put Hopper into place and open the shut-off plate.

**3:** When the High Pressure Brewer is commissioned and the boiler is at operating temperature, in service mode within MACHINE SETTINGS, scroll up to BREWER SETTINGS. Select BREWER 2.

Scroll down to TEST GRINDER (10s).

Place an empty container/cup underneath the black Grinder Ingredient Chute and select the TEST GRINDER option. The grinder will run for 10 seconds.

Adjust and re-check the grind accordingly until you are totally happy with the grind being produced (do not set too fine).

### 4: Calibration

The new timed grinder uses time to calculate the grind volume in grams. The grind rate must now be calculated and programed.

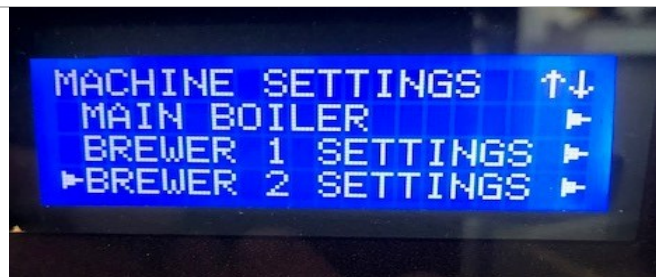
Have a cup available to hold under the Grinder Outlet and select the TEST GRINDER (10s) OPTION. You must do this 3 times and weigh the total content of all 3 test grinds.

Divide the total weight by 3 to give an average weight per dispense.

For example, if the total weight of the 3 test grinds is 36.9g, divide this by 3 to equal 12.30g in 10 seconds, or 1.230g per second.

Above the TEST GRINDER option there is a new GRIND RATE option. Select this and (giving the above example) enter the grind rate in milligrams /second, take the average grind per second (1.230g) multiply this by 1000 and you will get 1230. Select the GRIND RATE option and enter this number 1230

Now press the cancel key on the keyboard several times until the SAVING SETTINGS message is displayed.



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**5:** To test the correct gram throw, In the DRINKS menu, select 'FG Coffees' then select the Espresso option, then the DRINK THROWS option. Select the 9oz – 7g gram throw. Place an empty cup under the Grinder Chute and perform a 7g dispense of the grinder (the '0' button on Sigma Café, the '#' button on Sigma Simplicity) and press the 'Test' tab next to the 9oz 7g gram throw.

A 7g test dispense should throw around 7g of coffee as shown.

If this is not the case then check your 10s test throw again and re-enter the new mg/s grind rate.

**6:** In the FG COFFEES drinks menu, you can now program the required gram throw for each individual active ground coffee drink.

**NOTE when programming individual drink strengths:**

**37mm Brewer = Lower setting = 6.5 to 8.0grams**

**37mm Brewer = Upper setting = 8.5 to 9.5grams**

**44mm Brewer = 11.5 to 14.0 grams (Maximum, dependent on grind coarseness)**

Re-fit the Grinder Chute and test vend each Bean to Cup Coffee selection.

### IMPORTANT REMINDERS:

Ensure that the brewer chamber does not overfill with ground coffee, if it does, reduce the gram throw settings in the FG COFFEES drinks menus.

After the above procedure, ANY further change to the grind setting will necessitate re-calibrating as in step 4 above.

As grinder blades gradually wear over time the calculation performed in step 4 must also be re-done at set intervals to maintain drink consistency.

