



# U.S. COFFEE TRAINING

JOE & THE JUICE - March 2026

NEW STORE OPENING





# E80 GRIND BY SYNC

“GRIND BY WEIGHT” is now being replaced with the new generation “GRIND BY SYNC”

Do not panic, it is the same just without some new features to help you future-proof your coffee.

## WHAT ARE THE DIFFERENCES?



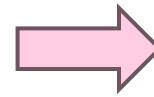
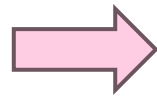
The GBW and GBS are the same in operations and looks with both using the Grind By Weight technology however the new Grind By Sync has been given an upgrade to allow the grinder to benefit from some additional features.

1. Allows for stand-alone Grind-by-Weight operation, giving the barista and shop owner versatility in grinding that the product is known for with E65S/E80S GBW.
2. Improved burr calibration which can be carried out at any time and takes less than 10s with minimum intervention by following simple defined steps.
3. Electrical adjustment of the burr distance, giving the highest level of precision in Burr gap adjustments.

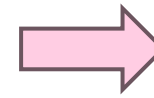


# E80 GRIND BY SYNC - DIAL-IN

Extraction Time



Higher number =  
Faster extraction  
Lower number =  
Slower extraction



50 ← → 350

1. Pick desired recipe
2. Press dial to access settings.
3. Adjust Dial based on needs (grind setting / coarser or finer).
4. Monitor Extraction and adjust accordingly.



When adjusting the burrs / grind setting, dispense and discard 3 doses before making note of the extraction time (This will still be old coffee)

Don't be eager to change the burr settings back-to-back. Let them settle. The extraction window will be +/- 3 seconds of the desired extraction time.



# E80 GBS TROUBLE SHOOTING BASICS

## Grinder Handling



Never lift the grinder or move by the cradle as this will damage the scale.

Never lift the grinder or move by the front base as this will damage the load cell for scale.



Only move the grinder by lifting from below display.

Only move the grinder by lifting from base at rear.





# E80 GBS TROUBLE SHOOTING BASICS

PROBLEM	SOLUTION
<ul style="list-style-type: none"><li>• The grinder is not grinding.</li><li>• The display does not light up.</li></ul>	<ul style="list-style-type: none"><li>• Is it plugged in?</li><li>• Push safety / trip switch next to ON/OFF switch.</li><li>• Insert bean hopper correctly. GBS will show a message.</li></ul>
<ul style="list-style-type: none"><li>• The grinder is humming but not grinding.</li></ul>	<ul style="list-style-type: none"><li>• Set the coarsest grinding degree = highest possible um value (350) and initiate grinding process. The grinder will free itself. Then reset the grinding degree to the desired um value during operation.</li><li>• Remove and clean spout</li><li>• Remove and clean silicone flapper.</li><li>• Check burrs for foreign objects and clear.</li></ul>
<ul style="list-style-type: none"><li>• The grinder is not grinding, and the screen is RED or flashing.</li><li>• The grinder is grinding independently.</li></ul>	<ul style="list-style-type: none"><li>• Switch off and on to reset load cell.</li><li>• Recalibrate the load cell.</li><li>• Clean behind portafilter holder.</li><li>• Clean under drip trays.</li></ul>
<ul style="list-style-type: none"><li>• The grinder is not grinding fine enough after adjustment.</li><li>• Grinder is not distributing grinds correctly.</li></ul>	<ul style="list-style-type: none"><li>• Carry out calibration process.</li><li>• Ensure the silicon flapper and metal flapper are placed correctly.</li></ul>
<ul style="list-style-type: none"><li>• The grinder is not weighing accurately.</li><li>• Taking too long to zero when portafilter is engaged.</li><li>• The accuracy is decreasing.</li></ul>	<ul style="list-style-type: none"><li>• Clean behind portafilter holder &amp; under drip trays.</li><li>• Clean flapper.</li><li>• Clean spout.</li><li>• Calibrate load cell.</li><li>• Check grinder and counter surface is stable.</li><li>• Check resolution setting in services (High, Med, Low) HIGH for supper accuracy; LOW for speed; MED will give you both</li></ul>



# COFFEE TROUBLE SHOOTING BASICS

## Helpful Links

TASK	LOCATION
• Silicone Flapper Cleaning	• <a href="#"><u>Mahlkönig E80 GBS   Flapper Cleaning</u></a>
• Load cell Calibration	• <a href="#"><u>Mahlkönig E80 GBS   Load cell calibration</u></a>
• Dial in grinder for the perfect shot	• <a href="#"><u>Mahlkönig E80 GBS   Grind size calibration</u></a>
• Burr Zero Calibration	• <a href="#"><u>Mahlkönig E80 GBS   Electronic zero calibration</u></a>
• Espresso Machine Volumetrics calibration	• <a href="#"><u>Linea PB_ Tutorial on programming volumetric doses</u></a>



# ESPRESSO MACHINE

Volumetrics calibration.



1. Dial in manually (ensuring the grinder is dosing **18 grams** and controlling the espresso yield of **36ml** with a scale. The run time should be within **25 to 30 seconds**).
2. Prepare a dose in a portafilter and have it ready.



3. Press the spiral button and hold it until you get into the machine's menu.



# ESPRESSO MACHINE

Volumetrics calibration.



4. Use the single or double dose to scroll through the menu until you get to **PROGRAM VOLUME DOSE**.
5. Press the Spiral button to enter the **PROGRAM VOLUME DOSE** mode.



# ESPRESSO MACHINE

Volumetrics calibration.



6. Place a scale in the drip tray, add an espresso stainless steel shot and make sure it is zeroed.
7. Press the button you want to program **“Middle or Double Dose button”**
8. Control the extraction and manually stop the shot with the same double dose button when you have 33ml of yield. With the delay of the spouts in the portafilter, you will end in the 36ml range.



# ESPRESSO MACHINE

Volumetrics calibration.



9. Once you complete the process, press the spiral button to exit.

10. Scroll through the menu until you get to exit menu. Press the spiral once again to exit the programming mode.

11. Repeat the same process on the other group head.

12. This process should be done at least once a week to ensure consistency in the yield of the espresso shots.

**Note:** *To enter the menu, you always do it on the left side group head.*



# THANK YOU

## QUESTIONS?

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