

GET STARTED

acaia

Congratulations on becoming the owner of the Acaia Lunar!

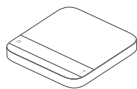
The Acaia Lunar is designed for brewing espresso with high precision and consistency. Built with Acaia's proprietary industrial weighing technology, it is fast, responsive, and accurate. Made for commercial environments, the compact scale fits easily into the drip tray of espresso machines. With customizable parameters for different brewing routines and the Flow-Rate Indicator to monitor your extraction, the Lunar will help you perfect your espresso shots.

This quick start guide covers all the basics, from how to set up and use your Lunar to learning more advanced abilities and modes. Start with the manual mode for monitoring the weight and time of your espresso shots, then explore the auto modes to streamline your espresso routine. The espresso Flow-rate Indicator gives you visualized real-time feedback, helping to ensure the quality of your espresso extractions.

Start streamlining your workflow today. Rely on the Acaia Lunar to keep your extractions consistent and precise, letting you focus on the perfect espresso shot.

Inside the Package

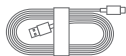
Acaia Lunar



Heat Resistant Pad



USB Type-C
Charger Cable

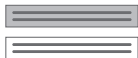


Acaia Calibration
Weight 100 g



Protective Strips

Non-slip Protective Strip x 2
Friction-reduction Protective Strip x 2



Before Using Your Lunar

Remove the scratch
protection bag



Place the scale on a
steady and level surface



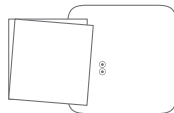
Applying the Protective Strips

The non-slip protective strip keeps the Lunar more stationary on the drip tray. The friction-reduction protective strip allows the Lunar to slide easily on the drip tray.

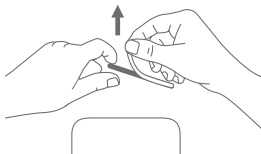
1 Turn the scale over.



2 Clean the area where you will place the protective strips with rubbing alcohol and make sure the scale is completely dry and free of dust.



3 Remove the adhesive backing.

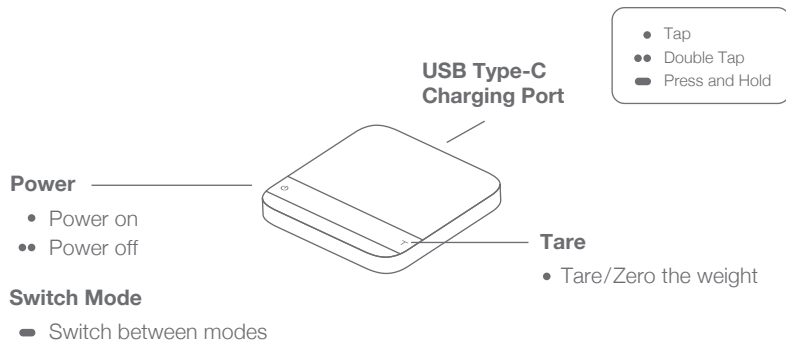


4 Position the protective strips along the top and bottom edges of the Lunar and press firmly.

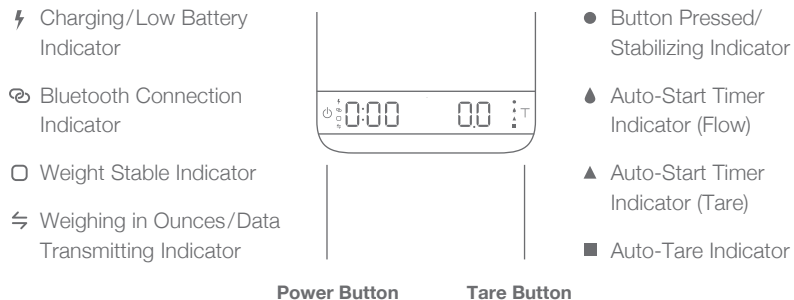


* 3 mm from scale edges

Scale Overview



LED Indicators



Flow-Rate Indicator

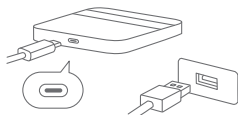


The Flow-Rate Indicator is an LED bar on the top of the display. It helps you visualize your espresso flow rate in real time and helps you spot channeling during brewing. The indicator measures flow rates with lit LEDs starting from 0.1 g per second on the left to 3.4 g per second on the right. When the flow rate exceeds 5.0 g per second, the last three LEDs will light up with enhanced brightness, indicating a high flow rate. During an espresso brew, the Flow-Rate Indicator will display the highest peak flow-rate of this brew with a single bright LED.

The Flow-Rate Indicator can be activated in Dual Display Mode, Timer Starts with Flow Mode, Auto-Tare Timer Starts with Flow Mode, Auto-Tare Auto-Start Timer Mode and Auto-Tare Mode. You can turn the indicator on or off in the advanced settings menu.

Battery Charging



You can use the included USB Type-C charger cable to connect the Lunar to a USB port for charging. Fully charged and with normal use, the scale can be used continuously for about 30-40 hours.





The Acaia Lunar is equipped with charging protection to avoid charging under high temperatures. It is normal if the scale does not charge when its surface is still hot from brewing coffee. The battery charging function will be enabled again when the scale has cooled.

Advanced Settings

You can also tailor the scale according to your preferences by changing the system settings, such as adjusting the screen brightness and turning the Flow-Rate Indicator on or off. There are also customizable espresso workflow parameters such as the adjustable pre-infusion time out and auto-start sensitivity settings.

To access Advanced Settings, press and hold  while the LED display shows 5E±. Continue holding  until the battery level is displayed, the scale will then enter the settings menu automatically.

See the next section for brewing modes that can be selected through Advanced Settings.

 Tap Select
Press and hold Confirm
 Tap Exit

Brewing Modes at a Glance

Mode 1 - Weighing Mode

The weighing mode for all weighing purposes. Enter [Advanced Settings menu] to select gram or ounce as your weighing unit.

Mode 2 - Dual Display Mode

With a dual display of timer and weight, this mode is made for all your coffee brewing needs, with manual control for timer and tare functions.

Mode 3 - Timer Starts with Flow Mode (▲)

When the scale detects the flow of espresso, the timer starts. The timer will stop when the flow stops.

*Please note: The flow detection mode is designed to detect the slow trickle of a shot of espresso. The timer may not trigger when attempting to pour from a kettle.

Mode 4 - Auto-Tare Timer Starts with Flow Mode (▲ ■)

This mode is designed for baristas who would like to measure the time of the shot starting from the first few drops of espresso. When a stable weight is detected, the scale will perform the auto-tare operation. After the scale detects the espresso flow, the timer starts. The timer will stop when the espresso flow stops.

Mode 5 - Auto-Tare Auto-Start Timer Mode (▲ ■)

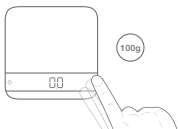
This mode is for baristas to measure the total time of a shot including the pre-infusion time. After a stable weight such as a cup is placed on the weighing pan, the scale performs auto-tare and starts the timer.

Mode 6 - Auto-Tare Mode (■)

In this mode, the scale will only perform auto-tare without automatically starting the timer. Put the cup on the scale and auto-tare will be performed. Pull the shot of espresso as usual. When the cup is removed from the scale, the display flashes the final beverage weight and also shows the tare weight of the cup.

Calibrating Your Scale

The Acaia Lunar is a precision instrument, and regular calibration is recommended with frequent use. To perform a smart calibration, select Weighing Mode, switch the unit to grams, and follow the steps below:



Rapidly tap T until the screen displays 00.



Place a calibration weight on the center of the scale.



Calibration complete. Remove the weight.

Note: You may also use 500 g, 1000 g or 2000 g weights. If you use weights other than Acaia Weights, we recommend standard F2 class weights.

Caution

- Do not place hot objects directly on the weighing pan. Use a heat resistant pad.
- Any modification made without the consent of the manufacturer may result in damage to scale.
- Avoid using the scale near very strong magnetic fields.

Apps

Acaia provides a suite of free apps that are designed for different uses and scenarios. Connect your Lunar with our apps to enhance your brewing experience.



acaia.co/apps

Find Help in Your Language

Find the Lunar User Manual online in English, 繁體中文, 简体中文, 日本語, Italiano, Deutsche, Français, and Español or visit our help center at help.acaia.co



acaia.co/manuals/lunar

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