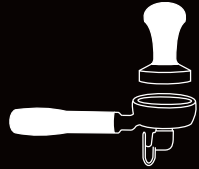


# Espresso Machine



Espresso coffee is made on a machine that forces hot water, under pressure, through a dense layer of finely ground coffee to create a concentrated coffee brew that is 30ml in volume. To get the most out of your espresso machine we recommend that you use freshly roasted coffee and a good quality burr grinder.

1. Place finely ground coffee in portafilter basket.
2. Evenly tamp coffee with 10-15kg of pressure.
3. Clean rim of portafilter basket and lugs of any loose grind.
4. Purge a small amount of water through group.
5. Lock portafilter into group and immediately extract shot.

The rule of thumb for espresso extraction is that it should take around 25 – 30 seconds to pour 30ml of espresso. If the pour is too fast, make the grind finer or increase the dose. If it is too slow, make the grind coarser or decrease the dose. In a perfectly poured espresso you should find a harmonious balance between acidity, sweetness and bitterness, as well as it being round, smooth and full bodied.

NOTE: Please follow the instruction manual that came with your machine for exact method.