

Basic espresso machine cautions:

Never unplug an espresso machine without first turning it off.

Before turning an espresso machine off, turn steam wands completely open.

Before turning an espresso machine on, turn **steam wands completely open** until boiler is hot enough that steam comes out of wands. **First turn the machine to the “1” or “I” setting**. Not until the machine is **fully heated**, turn the machine to the **“2” or “II” setting**.

Double shots:

Best practice is **to only produce double shots** unless you have two grinders – one set for single and one set for double shots – because the grind will never be the same for both volumes.

A **double shot should be two shots, 36 grams total produced**. If there is a lot of crema from fresh coffee, this should be about to the 1oz or slightly higher mark on a shot glass.

With a properly set coffee grind, these double shots should take **25-32 seconds**.

Programming Auto-Volumetric Machines:

Google how to program a specific espresso machine, but most of them go something like this:

One side of the machine will allow you program all of the heads, but you can override that programming by setting each grouphead.

Typically there is a programming button on the keypad. The order of programming is different for each machine, but will go something like “pushing the programming button until it blinks; pushing the button you want to program to start water flowing, pushing the button again to stop water flowing at the place where you want to set it; hitting the programming button again to set.” Again, the order of button pushing is different for each machine.

You will usually set the water volume to about 60 grams (30 grams in each shot glass) or 1 fluid ounce in each shot glass. That will typically translate to the correct shot amount with water getting hung up in the portafilter.

Sometimes there is a programming “lock” inside the top of the machine (usually under heating rack on right side) that will need to be turned on before programming and can be turned off if you don’t want to accidentally reprogram the machine.

Drain Tube:

At the bottom of the espresso machine is where the liquid drains through a hose into either a bucket or a drain. Usually the connection can be accessed by removing the drain tray of the espresso machine. Typically the hose is held onto the espresso machine by a clamp.

The hose can be kept clean by sending cleaning liquid through the drain tray nightly. If you start to see “drips” coming from the bottom the espresso machine, it usually means the clamp has come loose or the tube was accidentally cut. It is fairly easy to reconnect this hose.

The hose will occasionally need to be replaced with tubing purchased from a hardware store.