

ESPRESSO

MILK FROTHING

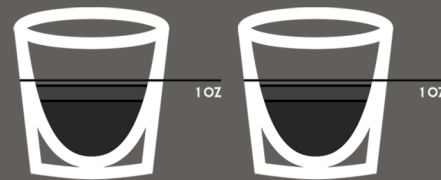
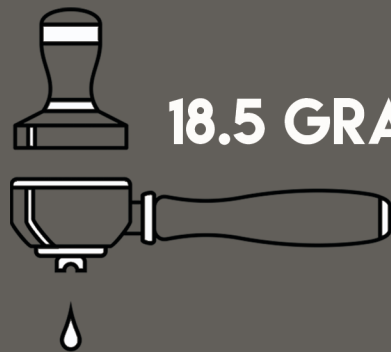
USE COFFEE **LESS** THAN **14 DAYS** OLD (DURING DEGAS PERIOD)

TO ACHIEVE **CREMA**



STARTING DOSE IS

18.5 GRAMS FOR 2 SHOTS



RESULT IS **36 GRAMS FOR 2 SHOTS**

(WITH GOOD CREMA, WILL COME JUST UNDER **1 OZ** MARK)



IDEAL BETWEEN

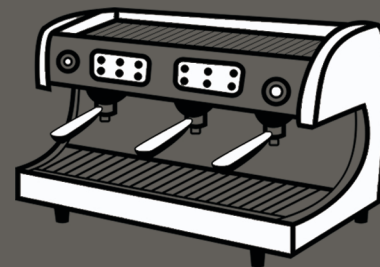
22-32 SECONDS

ERR ON **HIGH SIDE** ONLY

SHORT SHOTS WILL BE **SOUR**,
LONG SHOTS WILL BE **BITTER** (NOT AS BAD AS SOUR)

SHOTS RUNNING **FAST?**
NEED **FINER GRIND**

SHOTS RUNNING **SLOW?**
NEED **COARSER GRIND**



KEEP PORTAFILTERS IN GROUPHEAD
FOR EVEN HEAT DISTRIBUTION
ROTATE THROUGH GROUPHEADS

DUMP PUCKS AFTER EACH USE!!

(COFFEE WILL BAKE ONTO SCREEN FOR BURNT TASTING SHOTS FOLLOWING)

PURGE STEAM WAND **BEFORE AND AFTER**

(FIRST ACTION OF BOILER IS SUCKING - \$\$\$\$ REPAIR IF MILK GETS SUCKED BACK)



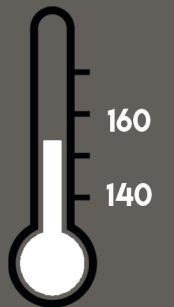
FIRST PART OF STEAMING IS ADDING A **LITTLE BIT** OF AIR,
SECOND PART IS **"VORTEX"** - **EVENLY** DISTRIBUTING THAT AIR



END WHEN STEAM PITCHER IS BECOMING
TOO HOT TO TOUCH

STOPPING AT **140** DEGREES

WILL YIELD **160** DEGREE DRINK



LATTE

WET PAINT CONSISTENCY



MACCHIATO = 2/3 ESPRESSO, 1/3 MILK

CAPPUCCINO

FOAMIER (PUT A LITTLE MILK IN FIRST, THEN FOAM)



MOCHA = CHOCOLATE LATTE

FLAT WHITE = LATTE

PURGE AGAIN



CLEAN STEAM WAND
RINSE MILK PITCHER

