

PREPARING BASIC ESPRESSO SHOTS

THE BASIC ESPRESSO SHOT IS USED IN PREPARING ESPRESSO, LATTE, CAPPUCCINO AND MOCHA

1



DETERMINE WHETHER A SINGLE OR DOUBLE SHOT IS BEING PREPARED; SELECT APPROPRIATE PORTAFILTER

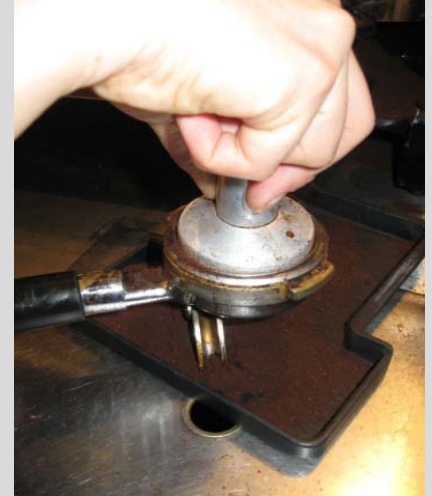
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GRIND BEANS AND DISPENSE INTO PORTAFILTER

- 9 GRAMS FOR SINGLE SHOT
- 15 GRAMS FOR DOUBLE SHOT

3



TAMP COFFEE GROUNDS USING A FIRM PRESS AND SLIGHT TWIST. PRESSURE SHOULD BE 30 POUNDS OF FORCE.

4



ENSURE EVEN LEVEL OF TAMPED GROUNDS. WIPE OFF EXCESS GROUNDS FROM RIM OF PORTAFILTER

5



AFFIX PORTAFILTER TO GROUPHEAD; SELECT APPROPRIATE SHOT SIZE ON CONTROL PANEL

6



ENSURE FINISHED PRODUCT HAS CORRECT PORTION, TEMPERATURE & CREMA

1oz SINGLE SHOT; 2oz DOUBLE SHOT