

Espresso Cheat Sheet

Learn It All or Just Some More



Dosers and Timers

Most espresso machines these days are semi-automatic. Meaning the shot size and water flow is managed by the on-board computer. The standard setup is shown below but be sure to check how your espresso machine has been programmed. Re-Programming can sometimes delete all other settings. Check the manufacturers guidelines to be sure.

Which is the correct button?

NOTE: When using 3rd and 4th buttons ensure you use a double basket or handle.



1st - 1x Short Espresso Shot (20ml)



2nd - 1x Std Espresso Shot (30ml)



3rd - 2x Short Shots (40ml - 20ml each side)



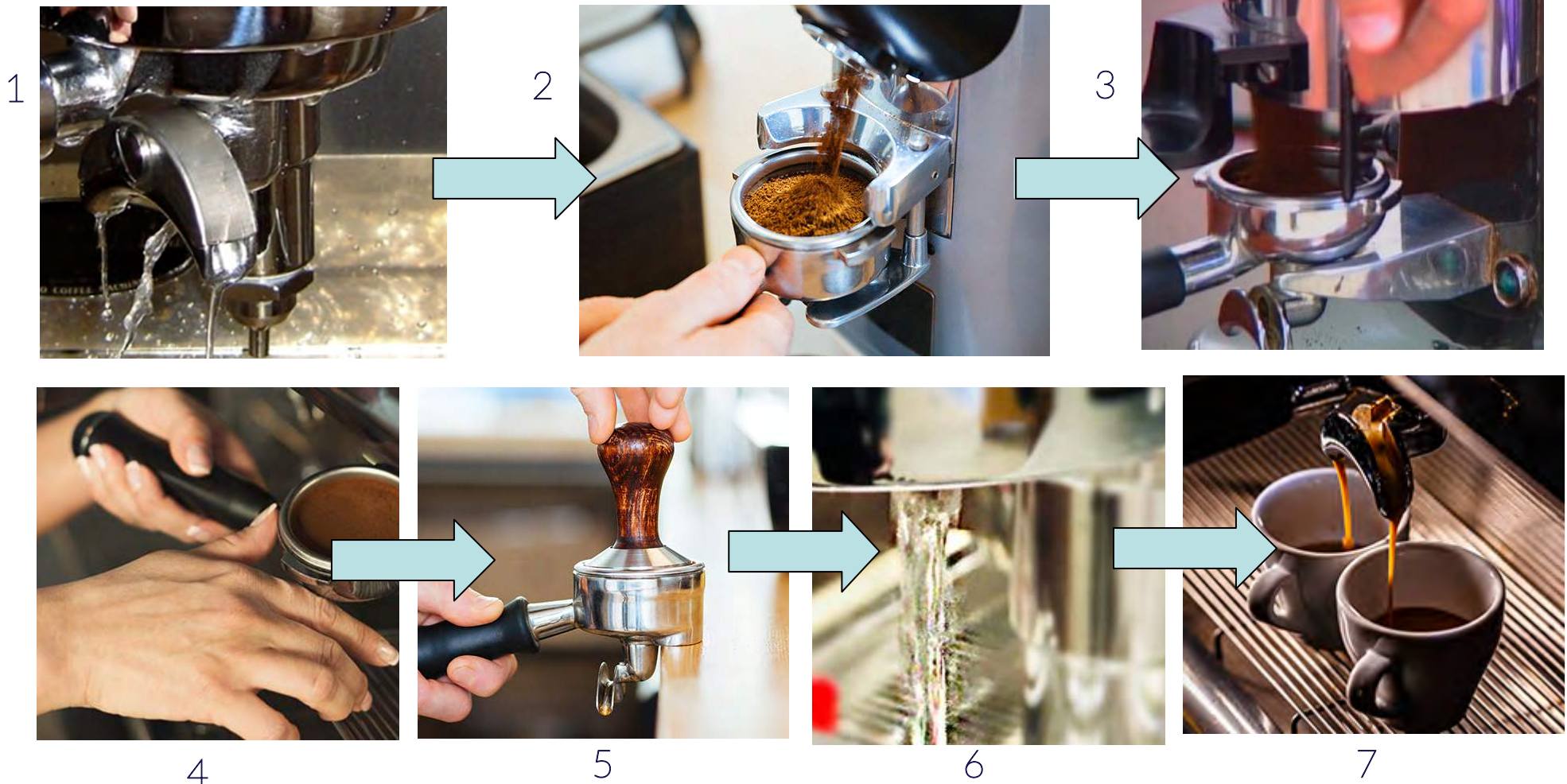
3rd - 2x Base Shots (60ml - 30ml each side)



5th - Manual Flow. Usually during backwash cleaning.

A Quick Espresso Breakdown

1. Clean
2. Grind
3. Dose
4. Level & Clean
5. Tamp
6. Flush.
7. Extract



Manually Collecting the Dose

1. Position

4. Tap to Settle Grind



2. Full Pulls

5. Level & Wipe



3. Slightly Overfill

6. Check Volume



Automatic Dosing

Busy Periods and Standard Operation

1. Position



2. Full Pulls

(1 = Single Handle: 2= Double Handle)



3. Tap and Clean



4. Level & Wipe

Tamping The Coffee

1. Tamp
3. Check Level of Tamp



2. Tap to Dislodge Edges
4. Follow-up Tamp



All Done!
Thanks for reading.

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