

EXTRACTION

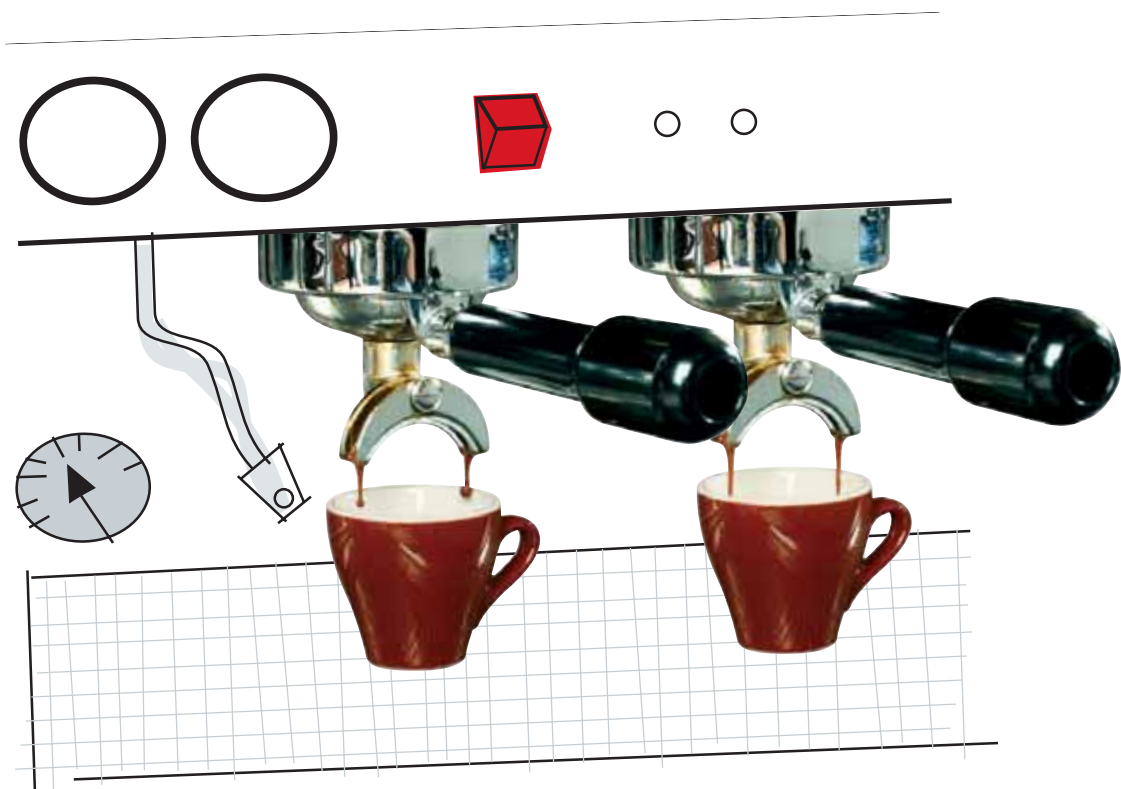
A good extraction is characterised by a five to 10 second delay before any coffee will pour. Heavy droplets will appear and develop into a thick, straight and even pour. The colour will be dark and chocolate. The pour should be cut off before the colour lightens and the pour begins to curl in.

We recommend all coffees get served as doubles because the results are richer and sweeter.

There are, however, two different ways to produce a single coffee. Either use a double handle to make two coffees (and extract a maximum of 30ml into each cup) or use the single handle to produce one coffee of 30ml.

There are three main factors to controlling extraction:

1. *Dose*
2. *Tamp*
3. *Grind*



Dose

The dose is the volume of grounds required in the coffee handle to produce the espresso. Wega machine handles have a reference line that the grounds, once tamped, should just cover.

There should be about 2mm between the packed coffee and the shower foil. This allows the hot water to settle over the pack, thereby drawing out all the flavour and allowing enough room for the grounds to swell.

Too little coffee in the handle makes it too easy for the hot water to flow through. Hence, a lot of the good flavour in the grounds will not have been extracted.

Too much coffee in the handle makes it too difficult for the water to flow. Without room for the water to settle over the pack, the water will penetrate unevenly and the good flavour will not be extracted completely.

For the sake of freshness, every coffee maker needs to know how to grind to order:

1. Dose the fresh grounds into the handle until full or overflowing. It may take several pulls on the lever to do this.
2. Knock the handle on the tamping mat to settle the grounds.
3. Evenly distribute the grounds, to a level flush with the rim of the handle, with finger or doser cover. Release any excess grounds back into the doser hopper.

When trade is busy the doser system may be relied upon: three full pulls on the doser lever for each double handle. However, this only works when all spores are full and they have the weight of a full doser hopper upon them.





Tamp

Tamping is to apply firm and even pressure on the dose, using the metal implement called the 'tamper'. The compressed dose offers resistance to the highly pressurised water about to settle on it.

1. Use the wide end of the tamper against the coffee and compress the grounds using firm pressure to the reference line in the handle.
2. Use the narrow end of the tamper to gently tap the side of the handle and dislodge any grounds from the walls of the basket.
3. Use the wide end of the tamper to smooth the surface of the pack. Twist the tamper on the pack to complete polishing.
4. Remove any loose grounds from the lugs of the handle.
5. Engage the handle in the group of the machine and activate the group.
6. Observe the extraction.



Grind

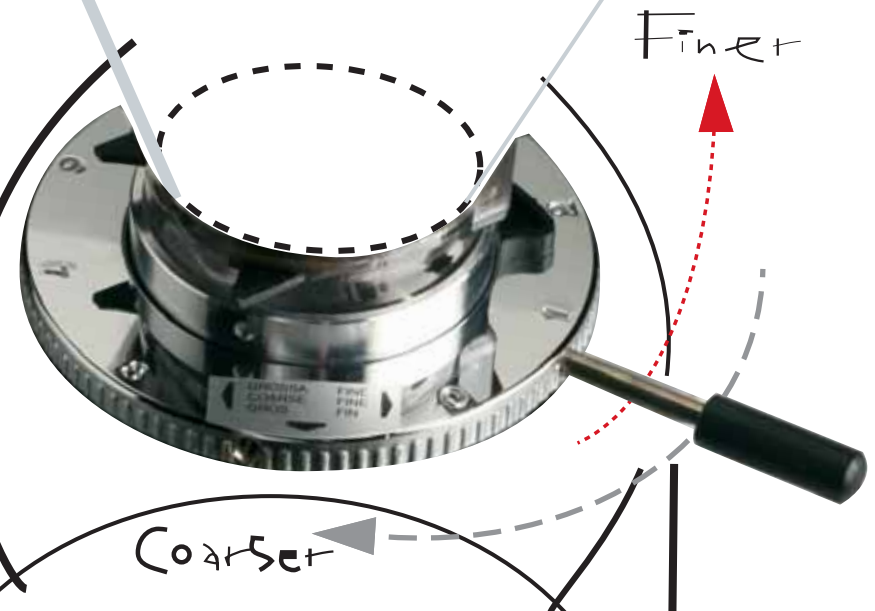
Once you have developed a consistent dosing and tamping technique, extraction will be controlled by adjusting the grind setting.

The dry grounds should look like castor sugar – fine yet granular. Use the filter basket as a guide. The grounds should be slightly larger than the perforations.

If extraction is too rapid, the grind needs to be finer. If the extraction is too slow, the grind needs to be coarsened.

Be sure to make only small adjustments – just one notch on the adjustment collar at a time. Always remove the grounds in the old setting before adjusting.

Temperature, humidity and the wearing of the burrs affect the accuracy of the grind setting. Adjustments will need to be made throughout the day to control the rate of extraction.



MILK TEXTURING

Most coffees produced for customers are milk coffees. The most desirable warm milk is smooth, creamy with barely visible bubbles. Good milk should look silky, like gloss paint.

Cold blue-top milk produces the best results. Trim milk may be used but has a tendency to froth quickly then collapse. Soy milk has a high sugar content and heats very quickly.

The jug should be about half full. If you want to make smaller quantities of hot milk use a smaller jug.

Limit the use of residual milk. Texture and flavour are both compromised by the use of it. If you must use residual milk, make sure it is only a small amount, and that it is combined with plenty of fresh milk.

Turn on the steam wand to release the condensation before heating the milk.

There are three parts to texturing milk. They should be done simultaneously:

1. *Stretch*
2. *Swirl*
3. *Heat*

Stretch

The air must be folded into the milk to stretch it. Place the nozzle just below the surface of the cold milk and turn on the steam wand, releasing full pressure. As the milk warms and grows, the nozzle should be kept at the top of the milk to continue this stretch. When you have the volume of milk required, the nozzle can remain below the surface of the milk.

Swirl

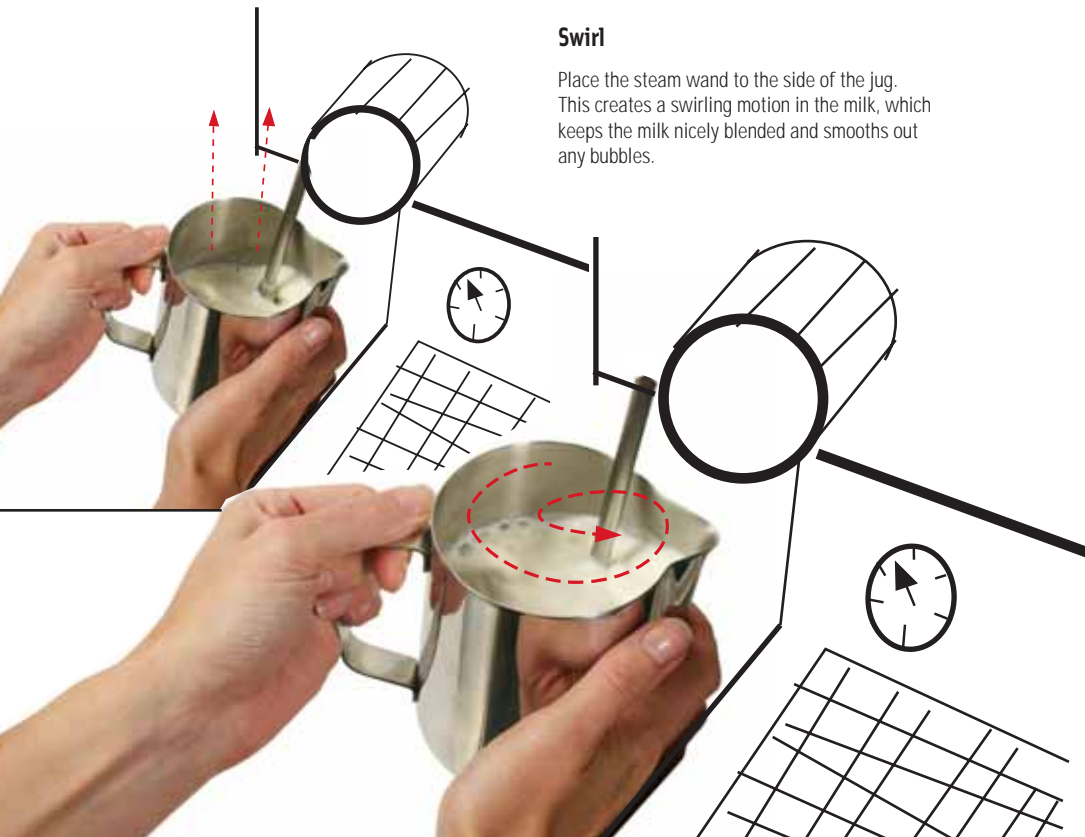
Place the steam wand to the side of the jug. This creates a swirling motion in the milk, which keeps the milk nicely blended and smooths out any bubbles.

Heat

Turn off the steam wand when the milk has reached 70 degrees or is too hot to touch for more than an instant.

If there are any large bubbles, give the jug a heavy knock on the bench. Swirl the jug to reveal a glossy colour. If there are still a few bubbles, skim off the top couple of millimetres. Now the milk is ready to pour.

If you want to use a thermometer be aware that they are slow to register heat change. The steam wand will probably need to be turned off when it reads about 60 degrees. Note also that thermometers lose accuracy with age and wear.



MILK POURING

The most important element of pouring milk is to ensure that the milk is nicely blended, and to develop a technique which controls the texture of milk that enters the cup.

Be aware of the texture in the milk jug. Heavily textured milk is at the top and lighter texture is below. The longer you let the milk sit, the more it will separate.

There are several methods of controlling texture. A few of them are listed below. Which method you choose is really up to you and how efficient you can be with each.

Using a spoon

1. *Holding back*

Use the spoon like a dam, so that it holds back the froth at the top of the jug.

2. *Spooning off*

Spoon off some of the froth and throw it away. Pour from the lighter texture below the discarded froth.

Do not overuse the spoon. It is to control texture, not to disguise separated milk.

Free pouring

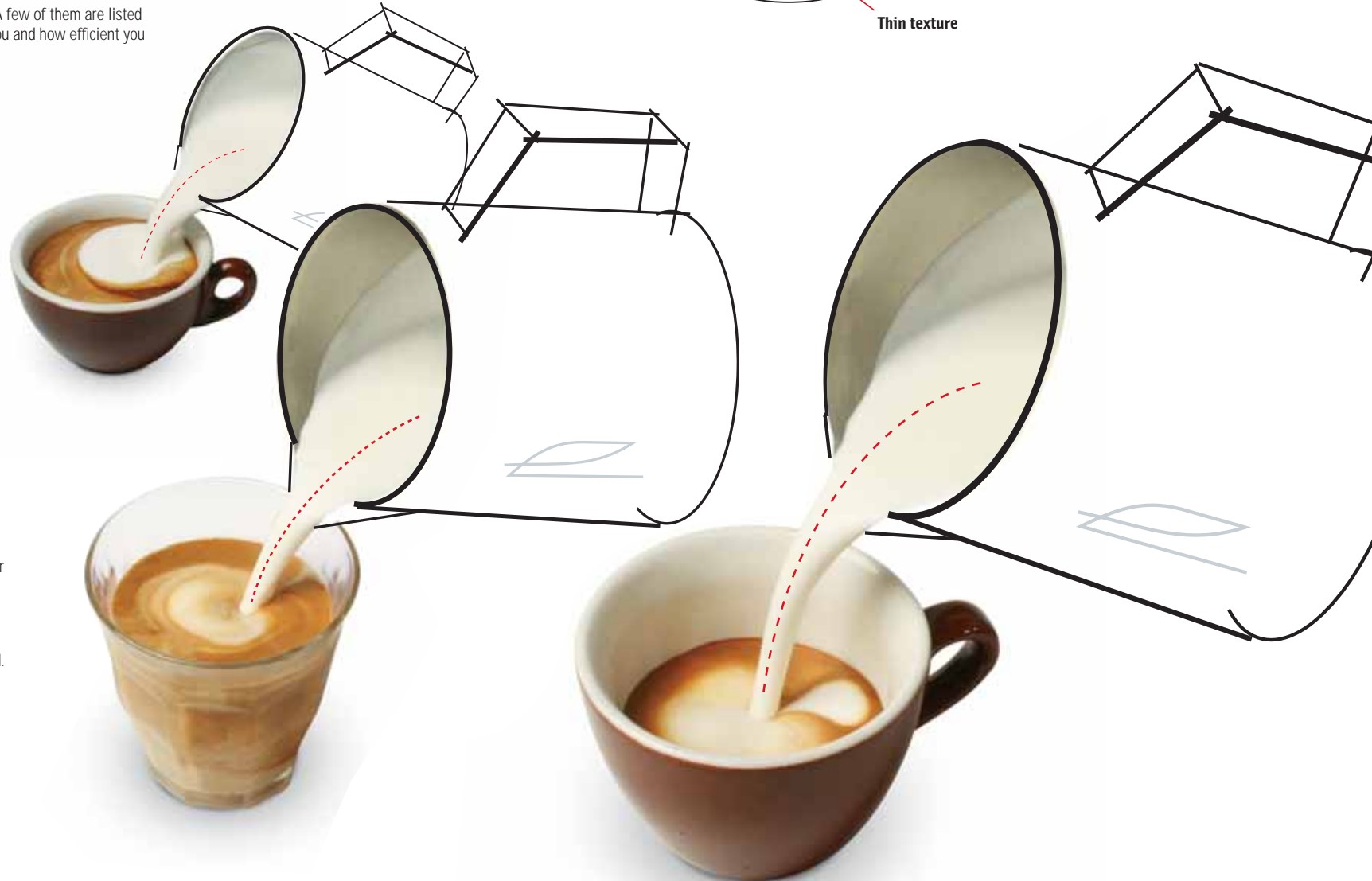
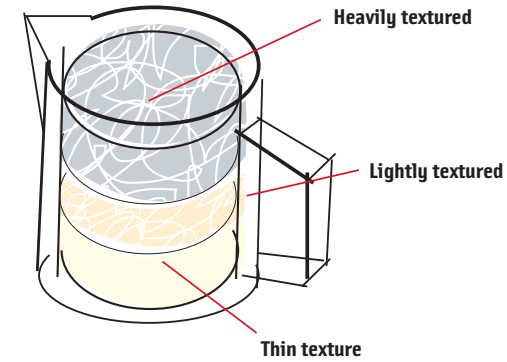
3. *Partial pour*

Pour the heavier textured coffees first, part way. Now pour a Caffè Latte. Then finish off your Cappuccinos.

4. *Mixing in*

Pour off the first heavy pour of milk to another jug. Pour from the remaining lighter texture. Then, gently mix in the heavy milk with the remaining thin milk. Swirl.

Swirling the milk helps keep the milk blended. You should swirl every time you are not pouring, and whenever the milk starts to separate.



Short Black / Espresso

- 70ml demitasse
- 50ml dbl shot

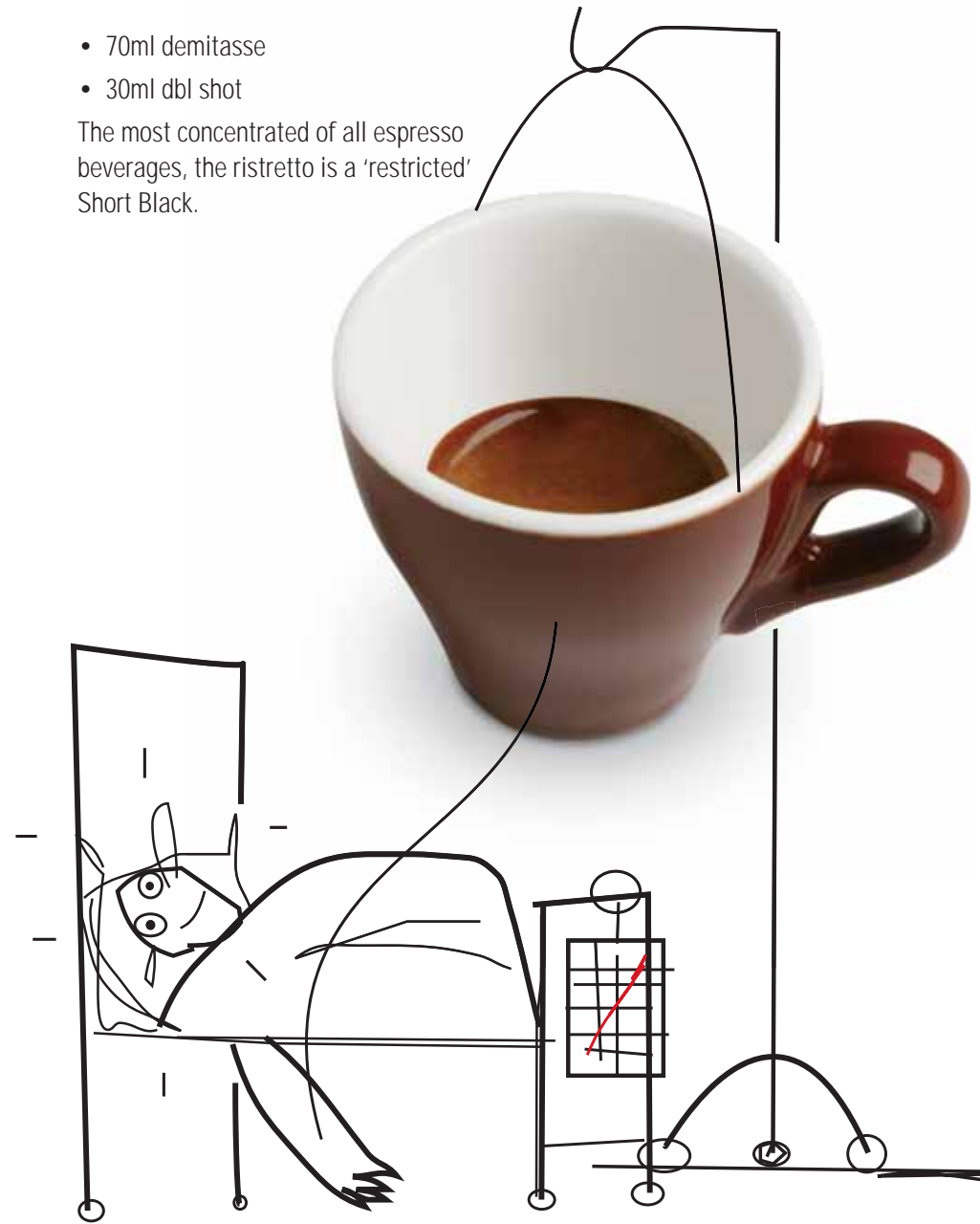
This is the base of all espresso beverages. We recommend back-flushing before each Short Black is made.

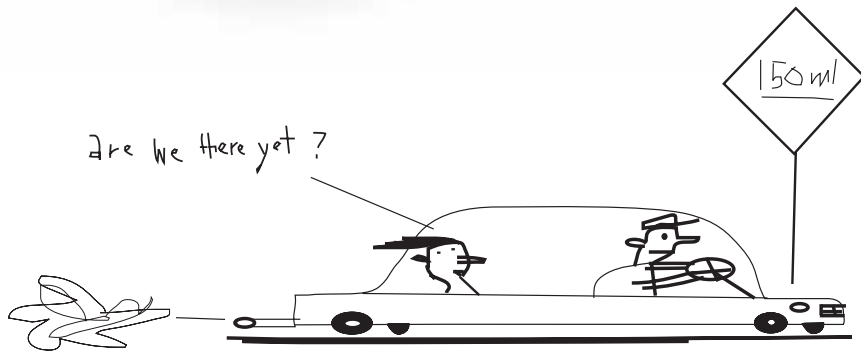


Ristretto

- 70ml demitasse
- 30ml dbl shot

The most concentrated of all espresso beverages, the ristretto is a 'restricted' Short Black.

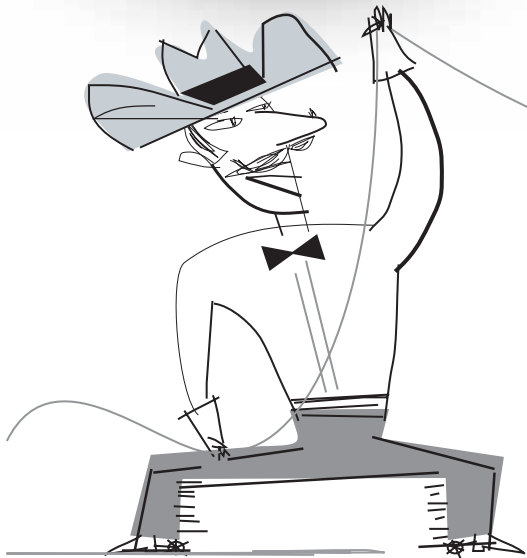




Long Black

- 150ml cup
- 90ml hot water
- 50ml dbl shot

The extraction is poured on top of the water so the crema is not disturbed.



Americano

- 190ml cup
- 120ml hot water
50ml dbl shot

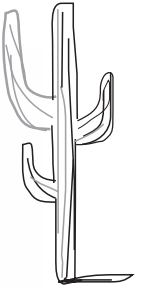
Like the Long Black, the extraction is poured on top of the water. Because the surface area is greater, it is more difficult to retain the crema. Prepare the hot water in the cup in advance of preparing the coffee.



Bongo

- 100ml glass
- 30ml dbl shot
- 70ml lightly textured hot milk

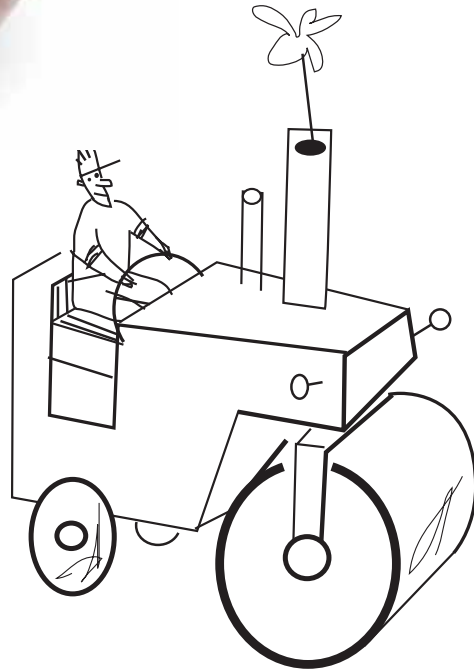
This is a small intense Caffe Latte.
It is important that the milk is not too frothy.



Macchiato

- 70ml demitasse
- 50ml dbl shot
- A touch of textured hot milk

A Short Black 'marked' with hot milk.
Add milk to the espresso by spoon.

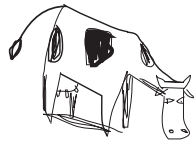


Flat White

- 150ml cup
- 40ml dbl shot
- 110ml lightly textured hot milk

Flat White drinkers are often the most particular about the way their coffee is prepared. Ensure the milk has very little froth, but is still textured enough to carry without spoiling.

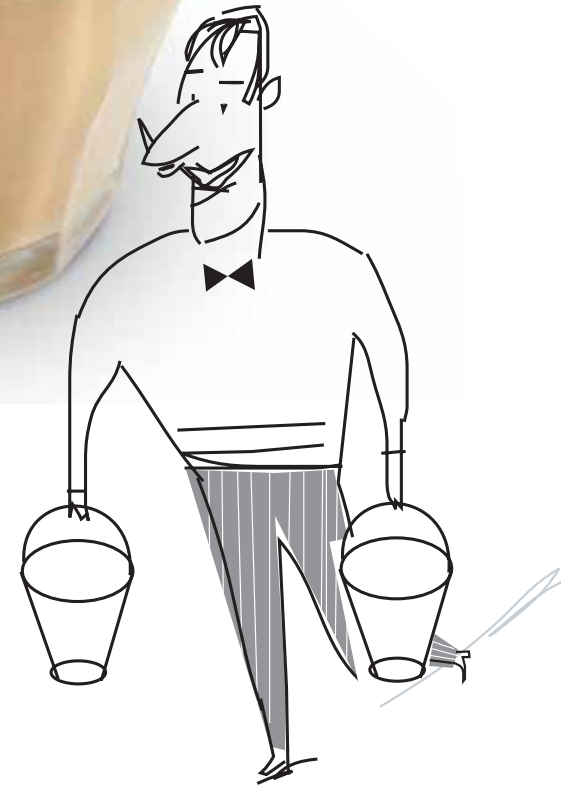




Caffe Latte

- 220ml glass or cup
- 40ml dbl shot
- 180ml lightly textured hot milk

The texture of the milk in a Caffe Latte can be slightly thicker than that for a Flat White.





Bowl Latte

- 350ml bowl
- 50ml dbl shot
- 300ml lightly textured hot milk

The milk should be the same as for the regular sized Caffe Latte, but be particularly careful to swirl the milk and keep it blended, because of the size of the beverage.

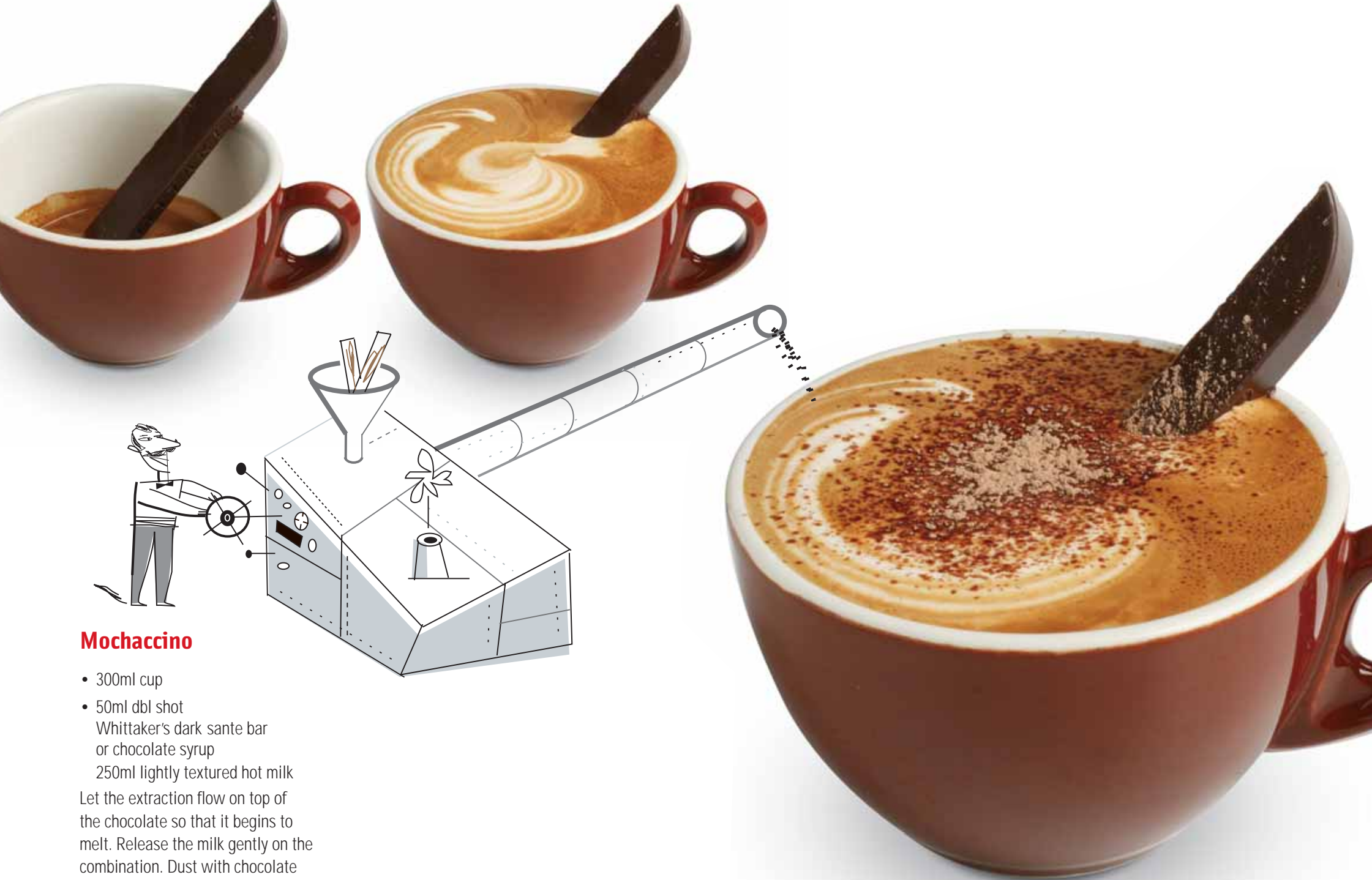


Cappuccino

- 190ml cup
- 30ml dbl shot
- 170ml textured hot milk

Use a spoon to restrict the flow of milk foam and pour gently so the crema remains intact. Pause for a moment while the combination settles. Gently swirl the milk in the jug to keep it blended. Pour, rocking the jug sideways, to release the heavily textured milk at the top of the jug. If the beverage does not appear high enough, pause to allow the drink to settle and add some more milk. Dust with chocolate sprinkles.





Mochaccino

- 300ml cup
- 50ml dbl shot
Whittaker's dark sante bar
or chocolate syrup
- 250ml lightly textured hot milk

Let the extraction flow on top of the chocolate so that it begins to melt. Release the milk gently on the combination. Dust with chocolate sprinkles.

CLEANING

Regular cleaning will ensure your equipment functions properly.

After every extraction

After every extraction empty and rinse the filter basket under the flow of the water from the group. This serves three purposes:

1. *Keeps the handle clean and free of rancid oils.*
2. *Keeps the handle hot for the next extraction.*
3. *Ensures the hot water in the group is clean and fresh.*

The group should not be let to run for more than 10 seconds or its temperature will be affected. If the handle is very dirty it should be cleaned under the hot water tap.

Coffee machine

Keeping your machinery surgically clean will prolong its life and produce much sweeter, better coffee.

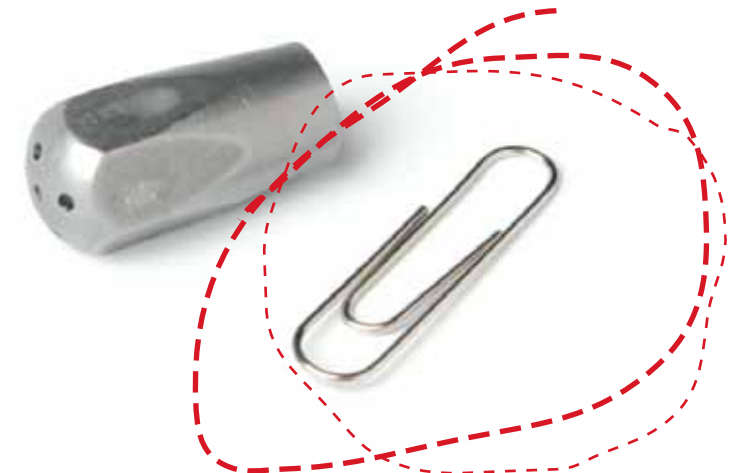
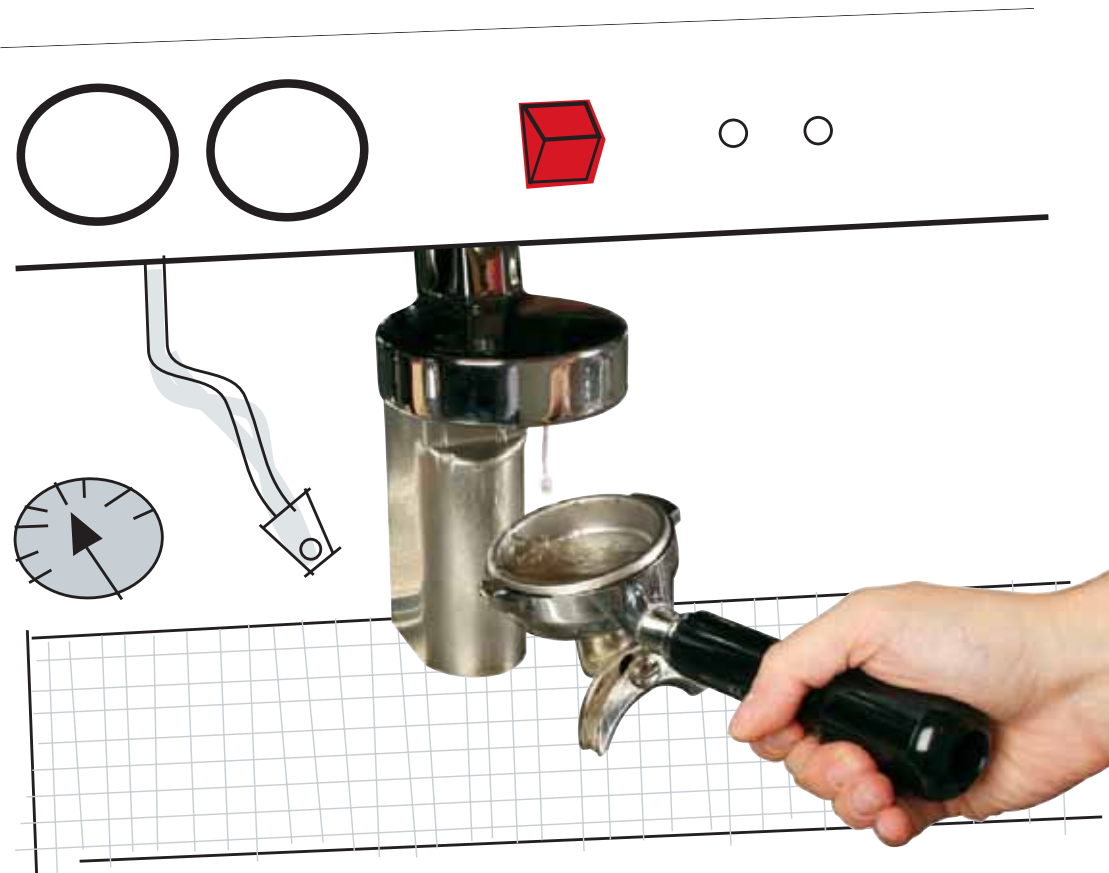
1. Back-flushing

Remove the filter basket from the coffee handle and fit the back-flushing cap. While the water is flowing, fit the handle loosely to the group and rotate the handle back and forth. Keep emptying the handle of the hot water and check for old grounds as you do this. Repeat until no more grounds appear.

Back-flushing should be done several times throughout the day depending on how much coffee has been made. A good rule is after every 10 cups.

2. Steam nozzles

Turn the steam wands on before and after use to release condensation and milk residue. Wipe the steam nozzle after every use or soak in hot water for a short period to loosen milk residue. Steam nozzles should be removed with adjustable crescent and soaked at the end of service to ensure they do not block. If the jets are blocked, use a paper clip to unclog them.



3. Shampoo the group

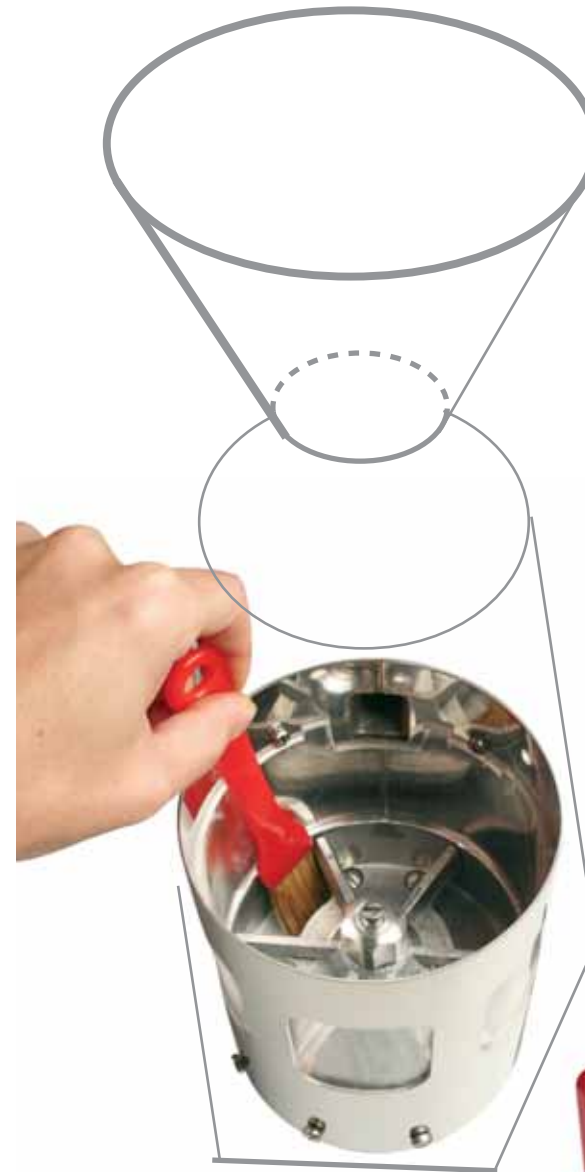
The group should be back-flushed with espresso shampoo at the end of service. Once the group has been flushed of grounds, add a liberal pinch of a shampoo to the back-flushing cap. Engage the handle and activate the water flow for three seconds, then turn off. Repeat and then back-flush to rinse the group of any shampoo residue.

4. Clean the group and handles

Remove the shower foil and head seals by positioning the back of the ring spanner firmly between the head seal and the fitted shower foil. Use the group wall for leverage to pry the shower foil until there is slight movement. Repeat at other points on the shower foil until the seal releases and falls without damage to the foil. Unscrew the brass spreader inside the group using the short blade screwdriver if necessary.

Rinse the seal in warm water. Prepare a solution using two teaspoons of shampoo and hot water. Add the brass spreaders and shower foils to this solution. Remove the filter baskets from the coffee handles and soak these as well. Ensure that only the metal end of the coffee handle is covered in shampoo solution. Clean the group with the small plastic black-handled brush.

Wipe the spreader, filter baskets and handles with a cloth till shiny again. If the oil residue is difficult to lift, use a Scotch Brite. Rinse them all thoroughly and put them back in place. The shower foil is delicate and only needs rinsing.



Grinder

Close the bean flow from the hopper and grind the small amount of beans left in the throat of the grinder. Remove the beans from the hopper and keep overnight in an airtight container. Empty the doser hopper of grounds and discard. Wipe the bean hopper with a dry towel or rinse with detergent to remove any oily residue. Ensure it is properly dried before replacing.

Turn off power supply and unplug. Use the soft red brush and, if possible, a vacuum cleaner to remove all grounds from the throat of the grinder and doser hopper.

The barista's tool kit

The cleaning rituals require certain tools, all of which will be found in the barista's tool kit:

- 1x back-flushing cap
- 1x short blade screwdriver
- 1x soft red-handled brush
- 1x small plastic black-handled brush
- 1x adjustable crescent
- 1x bottle shampoo
- 1x 12mm ring spanner
- 1x Scotch Brite

