

Preparing the Espresso Drinks

All drinks are first prepared by brewing the espresso!

Ristretto: 1 ounce brewed espresso served in a demi-tasse

Espresso: 1.5 ounces brewed espresso served in a demi -tasse

Double: 3 ounces brewed espresso served in a 5 ounce cup

Macchiato: An espresso with a spoon of foamed milk on top

Iced Espresso: Espresso brewed then poured over ice in a glass and stir well

Cappuccino: 2 ounces brewed espresso served in a 6-8 ounce cup, while the espresso is brewing steam and froth the milk, add 1/3 steamed milk and 1/3 foam

Double Cappuccino: 3 ounces brewed espresso served in full size cup adding 1/3 steamed milk and 1/3 foam

Caffe Latte: 2 ounces of brewed espresso served in full size cup, fill cup with only the steamed milk

Mocha: 2 ounces of brewed espresso served in a full size cup, add 1 ounce of liquid chocolate, stir and add steamed milk, top with whipped cream

Various syrup or liqueurs may be added to any drink.

TM
*Salvatore*TM



**SALVATORE
ESPRESSO
GRINDER**

Your Grinder has a 1 Year Warranty

SETTING UP YOUR GRINDER

After removing your grinder and bean hopper from the boxes place on a flat surface and plug the electric cord into a 110v outlet.

Turn on the power switch located at the bottom left side.

Place the bean hopper on top of the body of the grinder. Your grinder has been adjusted by SES for Italian espresso beans (Lavazza) if you change beans or experience very humid conditions you may need to adjust the grind.

Adjusting the Grind

Turning the knob located on the upper right side away from you (clockwise) makes the coffee grind finer F and likewise turning the knob towards you C (counter clockwise) will make it coarser.

Operating the Grinder

Rest the portafilter on the fork at the front of the grinder and press it against the chrome microswitch, this will start the grinding. When the filter basket is quite full remove the portafilter and then tamp very firmly. When tamped the grounds should just cover the groove in the basket.

IMPORTANT

Do not tap or knock on the chute to release the ground coffee, the chute is twice bigger than the dispensing hole and the grind will fall naturally

The Art and Science come together

The correct grind is crucial to achieve the proper extraction as well as the tamping and the correct amount of coffee.

The amount of coffee must be adequate and consistent each time.

The coffee when tamped firmly (30lbs. pressure) will be just under 1/4" from the top of the filter basket or at the top of the indentation in the filter basket.

The grind of the espresso should be fine enough to brew an extraction that is a slow creamy stream for about 18 - 20 seconds. If it flows too quickly (too coarse) the espresso will not be creamy and it will be weak and bitter, if it **drips** slowly (too fine) it is overextracted and will taste burned.

Getting it Perfect

Always use the same amount of ground espresso coffee.

Always tamp with the same pressure (30 lbs.) Do not compensate too fine a grind by putting in less coffee or by tamping lightly, go back and adjust the grind until the extraction is perfect. Once you have this you will rarely need to change it. The exceptions would be extreme weather changes and if you change the type of beans from dry to oily. Oily beans will clog your grinder and espresso machine so they are not recommended.

PRACTICE MAKES PERFECT