

## THE SHOWROOM



*Salvatore*<sup>™</sup>

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**SINCE 1988**  
HAND-CRAFTED  
CUSTOM MADE  
ESPRESSO  
MACHINES



**SEMI  
AUTOMATIC**

OWNER'S  
MANUAL

## Designer Machines made by Salvatore

### Setting Up Your Espresso Machine

After removing your machine from its box please save the box and bubble wrap for future shipping.

- 1) Plug your machine into a grounded 110 outlet.
- 2) With fresh filtered water, fill the water reservoir through the hole in the top, DO NOT OVER POUR, it holds 64 oz. (3 plus pitchers of the steam pitcher supplied)
- 3) Now turn your machine on engaging the power switch, and also open the steam switch. or open steam knob. The pump will run to begin to fill the boiler in about 1.5 minutes. When the pump stops the machine will begin to heat.
- 4) Now refill the water reservoir again to replace the water that went into the boiler. Now replace the cap.
- 5) The machine will begin to heat, place your portafilter (handle) in the brew head. In approximately 4 minutes a small amount of steam will be released through your steam wand at this time close the knob. In another minute your machine will be ready. You will know when the boiler reaches temperature because you will have full steam when you open the steam knob and the gauge will have rested at approximately 1.2

### Preparing to Brew the Espresso

6) In order for the brew head and portafilter to reach optimum correct temperature you should run water through them, the following procedure is how it should be done:

Engaging the brew button run 2 ounces of water into a cup. Do this for at least 3 cycles until the brew head is hot to the touch. Now you are ready to brew espresso.

### Brewing the Espresso

- 1) Remove the hot portafilter from the machine and spoon (2) or dose the correct grind of espresso coffee in the filter basket.
- 2) Using the tamper supplied press very firmly and evenly on the coffee grounds and give a turn as you do this, a firm even tamp is important for a good espresso result. When tamped the coffee must reach just above the groove in the filter basket. If you have too much coffee or the coffee is too fine you will not get a nice creamy stream (it will drip out or leak around the edges) and if there is too little coffee or it is too coarse than it will flow too fast and you will get a poor extraction. After brewing a small amount of water and pressure will be released into the drain tray, this is normal.



## CERTIFICATE of AUTHENTICITY

I would like you to take a moment to read this certificate regarding your machine. Each machine is signed and numbered inside by me, handmade with a great deal of pride to bring you not only a well constructed quality machine that is aesthetically pleasing but one that will bring you a lifetime of pleasure in brewing the perfect espresso.

Each machine requires 36 pounds of brass and copper, no assembly line and no computerized machining is used.

I personally handle every piece and part of your machine, each one is made individually and no two are exactly the same. They are truly custom made and hand crafted.

The care that I take in making your machine  
I would like returned by you.

Take the time to learn how to brew perfect espresso,  
always strive for the best.

Follow the guidelines prepared in this manual,  
use good water, good beans, grind them on  
demand and develop your hand.

Take care of your machine and follow all the  
cleaning and maintenance instructions  
I have total confidence in my art and in your  
mastering the art and science of espresso



3) Replace the portafilter in the brew head and tighten securely, the motion is left to right, check that it is in properly.

The espresso should flow in a slow stream with a lot of body called crema. The extraction flow and time is a result of a correct grind, correct amount of coffee and tamp (30lbs)

4) Press the brew switch (below the power button) and the pump will come on and brewing will begin in a few seconds. With the heat exchange system you can brew and steam at the same time, the pressure through the coffee is 145 lbs.

Turn off the brew coffee switch when the desired level of espresso is in the cup about 2 oz or 3 for a long. The espresso coffee should flow in a slow creamy stream, if it drips out your grind is too fine, if it flow fast and is dark in color than the grind is too course or you have too little coffee in the filter basket.

After brewing a small amount of water will go into the drain tray, this is excess water along with pressure being released.

If the machine is left on and sometime later you want to brew more coffee follow the procedure for preparing to brew espresso. Even though the group is hot, the water in the heat exchange may not be perfect for brewing so by running several blank shots you will get a perfect extraction.

### Steaming the Milk

1) Using the steam pitcher provided, fill the cold milk to 1/3 of pitcher

2) Place the steam wand in the pitcher about half way in the milk and open the steam knob cautiously, do not blast it all the way open.

3) Immediately lower the pitcher so that the tip is slightly below the surface of the milk, you will see the milk/air swirling through the holes this is necessary to incorporate air for foaming. The sound you hear will let you know if you are steaming correctly. **The sound is a soft deep airy one** NOT high pitched screeching which means the wand is too deep and if you hear bubbling or are making bubbles then the wand is too high. Do not worry about heating the milk concentrate on foaming. It is difficult to advise you about how far to open the steam knob while steaming, if it is not open enough you will not get a swirling foam and if you open it too much you will bubble and boil the milk too quickly.

4) As the foam rises lower the pitcher and watch for the swirling, so that the tip is still just under the surface of the milk. After practicing you will do all this automatically and the foam will rise to fill the pitcher.

5) When the pitcher is too hot to touch near the bottom then the milk is ready. Do not burn or scald the milk because it will ruin the taste. The temperature will be about 155 F.

6) **After steaming milk always wipe the steam wand and open and close the knob to flush out milk left in the wand. You do not want Milk to dry in the tip or wand nor do you want it to get backed up into the boiler. Never soak the wand to clean it.**

## Cleaning (Backflushing)

- 1) Remove the filter basket from the portafilter and replace with the blank filter
  - 2) Put 1/2 tab of the espresso cleaner on top of the blank filter and insert the portafilter in the machine and tighten securely. Remove the grill on top of the drain pan.
  - 3) Press the brew button in about 8-10 seconds the sound will become quiet (because the basket will be full of water) then press the button again. Water and soap will be forced out the valve (below the brew head) into the drain pan.
  - 4) Continue to press the button on for a few seconds and then off for the discharge. Do this until the water runs clear, about 12 consecutive times **This cleans old coffee from the brew head and the valve. It prevents clogging and leaking valves. It is our experience that customers who do this weekly have no maintenance problem.**
  - 5) Remove the portafilter from the machine and remove the blank filter, rinse the basket and portafilter in the sink.
  - 6) Now use your brush to clean the shower (screen) and gasket inside the brew head. Remember that the water and the brew head are hot.
  - 7) Remove the drain tray carefully by lifting it up and out, do not let it get too full when backflushing (you may have to empty it twice). The water is very hot so the stainless also is hot so use care when removing and emptying it.
- If your machine has a hot water wand it is advisable to drain a cup or 2 of hot water from the machine once a week, this will flush the boiler and fresh water will fill the boiler. Make sure there is plenty of water in the reservoir.

## IMPORTANT SAFETY INFORMATION

Do not touch hot surfaces:

**the cup warmer on top of the machine**

**the brew head and chromed part of the portafilter (handle)**

**the steam wand after steaming**

Steam can burn so be careful never to aim at yourself or anyone standing near by. Before turning on the steam switch to steam milk always immerse the wand in the milk so that it will not spray you and likewise do not remove the wand from the milk until you have turned the steam switch off.

Locate the machine in an area that is out of reach from children, this is a hot cooking appliance and should be treated as such.

Before plugging the machine in or out of an electrical socket be sure all switches are off

To avoid injury, shock or fire, the machine and the plug should be kept dry at all times, if you spill water while filling the machine make sure it is dry before turning on the machine.

**The small red led light on the left side of the control panel is a warning light (different than the power on light) and will come on if the machine is not functioning properly for example if the autofil is malfunctioning or some other concern. If this occurs turn the machine off for about 4-5 hours and call 805 688-9807. This is a safety device and not to be used to tell you to add water.**

## Salvatore Espresso Machine Accessories accompany your machine as part of the package



## SALVATORE GRINDER



As you are now aware grinding the beans right before you make the espresso gives the ultimate result. Beans that are ground too far in advance can leave the espresso flat and void of crema.

This is a grinder you can simply place your portafilter (brew handle) under the chute and grind just what you need each time. This grinder is adjusted with the turn of the dial and the range is from very fine to course and can be changed in micrometrical adjustments, it is adjusted for your Salvatore espresso machine.

## 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 oz. 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 oz. 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.

# The Four **M**'s

## The Art and Science of Espresso

To insure you are producing the proper extraction, a full bodied crema

**Miscela - the coffee bean blend**

**Macinadosatore - Grinder, grind**

**Macchina - espresso machine**

**Mano- the hand of the operator**

### **Miscela**

The blend of the beans as well as the roasting play a significant role in the result of the extraction of the espresso. An espresso with a balanced taste cannot be obtained from one type of coffee. Many types must be blended together in proportions according to the organoleptic characteristics of each. This need is less marked in coffee beverages prepared by other methods such as infusion or percolators.

The consumer should look for an Arabica blend roasted for espresso that is a dry and medium brown bean, avoid black or oily beans.

### **Macinadosatore**

The grinder-doser with conical blades and micrometrical adjustment is the best you can hope for. Each espresso machine and each type of blend of beans requires a different grind as well as an adjustment for the humidity. The distinctive feature of the espresso is that it is prepared "at the moment", and since ground coffee disperses its aromas rapidly and its taste alters you should grind "at the moment". In powder like form coffee particles possess a larger contact surface with the water thus permitting a higher degree of extraction of soluble and non soluble substances. **Coffee's resistance to the flow of water is altered by the varying degree of the grind, this enables to regulate the flow of coffee while it pours into the cup.**

It should be noted that each espresso machine requires a specific grind in order to yield the best possible results for a creamy reddish brown full bodied espresso. The standard espresso grind marketed commercially is unlikely to fulfill these requirements.

### **Macchina**

The first espresso machine was developed in 1901 by Bezzera. These machines brewed espresso by extraction pressure from the steam contained in the boiler. Later Achille Gaggia introduced the use of a large spring lever which gave the correct degree of compression to the water passing through the grounds. In 1961 the development of the continuous flow machines replaced the previous ones. These models compress water by means of a pump which conveys cold water to a heat exchanger where the temperature reaches about 185 degrees F. Then a shower distributes the water uniformly over the coffee dose. Most home machines in the department store do not have a heat exchange system, you are extracting water directly from the boiler and you cannot steam and brew at the same time. These machines therefore over extract (burn) the coffee

and you must wait for pressure to build after brewing to steam the milk and even then the steam pressure is weak.

Your Salvatore machine has a heat exchange system as with most commercial style espresso machines. This system gives optimum result for a perfect espresso extraction.

### **Mano**

The ultimate quality of an espresso depends on the ability of the hand of the espresso-bartender for about 50%.

The freshness of the coffee bean, the correct grind for your machine, the pre heating of the brewing head as well as the portafilter (handle) and the cup, the correct amount of ground coffee, the tamping of the coffee (30lbs.) is all chosen and achieved by the careful hand of the espresso-bartender (Barista).