

# JOB AID- DIALING IN ESPRESSO

1



Place clean, dry portafilter on scale & tare to 0

2



Dose coffee into portafilter

3



Place filled portafilter on scale. Add / remove coffee to reach 18 grams weight.

4



Tamp firmly and evenly, applying 30-50lbs of pressure.

5



Pull shots to validate 24-29 second standard pull range and the proper viscosity. If not, continue to step 6.

6



For a shot pulling too slowly, move dial 1 tick mark to the left for coarser.  
For a shot pulling too quickly, move dial 1 tick mark to the right for finer.

7



Run the grinder by pressing the doser switch for 2 doses to clear chamber and reset burrs.

8



Repeat steps 1-7 until shots pour within 24-29 second range standard, meet the visual viscosity and taste standards.

Dose Output Programming:

- A. Doubleshot
- B. Less coffee
- C. More coffee

