



CRAFT WORKFLOWS

CLOVER® BREWING



RECIPE

SIZE	COFFEE
SHORT	26 g
TALL	40 g
GRANDE	50 g

WORKFLOW

KEY POINTS

REASONS WHY

Weigh and grind

- Weigh coffee into a dosing cup
- Grind coffee into a separate dosing cup

- Ensures correct proportion
- Prevents mixing beans with grounds

Brew

- Select coffee type and size using the right side dial
- Press "brew"
- Place pitcher under spout
- Pour grounds into chamber without tapping cup on machine
- Press "continue "
- Gently fold grounds into water for ten seconds using whisk

- Initiates and begins the correct brew cycle
- Ensures barista safety
- Prevents machine damage
- Starts water stream
- Soaks grounds, and stirring reduces quality

Take time to connect with customer and ensure service and hospitality standards are met.

Finish

- Pour coffee into a warm mug or vessel
- Handoff to consolidation for plating

- Keeps coffee warm
- Consolidates order for customer delivery



CRAFT WORKFLOWS

CHEMEX®



RECIPE

COFFEE	WATER
45 g	720 g

WORKFLOW	KEY POINTS	REASONS WHY
Weigh and grind	<ul style="list-style-type: none">▪ Weigh coffee into a dosing cup▪ Grind coffee into a separate dosing cup	<ul style="list-style-type: none">▪ Ensures correct proportion▪ Prevents mixing beans with grounds
Prepare	<ul style="list-style-type: none">▪ Open filter between the first two layers to make a pocket▪ Place filter into Chemex with the triple layer side covering the spout▪ Rinse filter with hot water▪ Pour out the water from the Chemex (keep the filter in)▪ Set Chemex on scale	<ul style="list-style-type: none">▪ Ensures even extraction▪ Removes excess fiber from the filter for a cleaner cup
Bloom	<ul style="list-style-type: none">▪ Add freshly ground coffee into the pre-wet filter and tare scale▪ Using a gooseneck kettle, evenly wet the grounds with a small amount of water (80-100g)▪ Wait 30 seconds	<ul style="list-style-type: none">▪ Ensures proper extraction
Take time to connect with customer and ensure service and hospitality standards are met.		
Brew	<ul style="list-style-type: none">▪ Evenly pour water to 380g▪ Allow coffee to brew for 30 seconds▪ Evenly pour water up to 720 g	<ul style="list-style-type: none">▪ Ensures proper water contact time for coffee quality
Take time to connect with customer and ensure service and hospitality standards are met.		
Finish	<ul style="list-style-type: none">▪ Discard filter once coffee finishes brewing▪ Pour coffee into warm mug or vessel▪ Handoff to consolidation for plating	<ul style="list-style-type: none">▪ Keeps coffee warm▪ Consolidates order for customer delivery



CRAFT WORKFLOWS

COFFEE PRESS



RECIPE

SIZE	COFFEE
4-CUP	20 g
8-CUP	54 g

WORKFLOW	KEY POINTS	REASONS WHY
Weigh and grind	<ul style="list-style-type: none">▪ Weigh coffee into a dosing cup▪ Grind coffee into a separate dosing cup	<ul style="list-style-type: none">▪ Ensures correct proportion▪ Prevents mixing beans with grounds
Brew	<ul style="list-style-type: none">▪ Add the freshly ground coffee into the coffee press brew chamber▪ In a swirling motion, fill coffee press with hot water (195°-205°) to top of the metal band▪ Place filter plunger on top of press▪ Start timer for four minutes	<ul style="list-style-type: none">▪ Ensures all grounds are wet for even extraction▪ Ensures proper water contact time
Take time to connect with customer and ensure service and hospitality standards are met.		
Finish	<ul style="list-style-type: none">▪ At four minutes, slowly press down plunger▪ Pour coffee into warm mug or vessel▪ Handoff to consolidation for plating	<ul style="list-style-type: none">▪ Keeps coffee warm▪ Consolidates order for customer delivery



CRAFT WORKFLOWS

MODBAR® POUR OVER



RECIPE

SIZE	COFFEE
SHORT	15 g
TALL	22 g
GRANDE	30 g

WORKFLOW

KEY POINTS

REASONS WHY

Weigh and grind

- Weigh coffee into a dosing cup
- Grind coffee into a separate dosing cup

- Ensures correct proportion
- Prevents mixing beans with grounds

Prepare

- Fold a #4 paper filter along seam and place in the pour over cone
- Place warm mug or vessel under the cone
- Pre-wet filter

- Ensures even extraction
- Removes excess fiber from the filter for a cleaner cup

Bloom

- Add ground coffee to the pre-wet filter and ensure that grounds lay evenly
- Press the button that corresponds to the correct size.
- While holding the brew head, manually distribute water evenly ensuring all coffee grounds are saturated.

- Ensures proper extraction

Take time to connect with customer and ensure service and hospitality standards are met.

Brew

- Replace the brew head onto the stand. Remaining water will be dispensed

- Ensures coffee quality

Finish

- Handoff to consolidation for plating
- Discard filter

- Keeps coffee warm
- Consolidates order for customer delivery



CRAFT WORKFLOWS

SIPHON



RECIPE

COFFEE	WATER
25 g	385 g

WORKFLOW	KEY POINTS	REASONS WHY
Weigh and grind	<ul style="list-style-type: none">▪ Weigh 25 g coffee into a dosing cup▪ Grind coffee into a separate dosing cup	<ul style="list-style-type: none">▪ Ensures correct proportion▪ Prevents mixing beans with grounds
Prepare	<ul style="list-style-type: none">▪ Fill bottom brew chamber with 385 g of hot water.▪ Screw together screen with paper filter and place in the upper glass	<ul style="list-style-type: none">▪ Ensures correct proportion▪ Ensures barista safety
Heat	<ul style="list-style-type: none">▪ Loosely set top chamber on bottom chamber▪ Place filled bottom brew chamber on burner set to high	<ul style="list-style-type: none">▪ Ensures correct temperature▪ Ensures barista safety
Take time to connect with customer and ensure service and hospitality standards are met.		
Brew	<ul style="list-style-type: none">• Secure top when there is a constant stream of bubbles• Allow water to transfer from bottom chamber to the top• Start a timer counting up• Add freshly ground coffee and fold grounds into water 4 times	<ul style="list-style-type: none">▪ Ensures proper water contact time for coffee
Take time to connect with customer and ensure service and hospitality standards are met.		
Agitate	<ul style="list-style-type: none">• At 45 seconds, gently stir grounds four times.	<ul style="list-style-type: none">▪ Soaks grounds and releases oils
Take time to connect with customer and ensure service and hospitality standards are met.		
Draw down	<ul style="list-style-type: none">• At 90 seconds, turn off the burner.• Gently stir four times as coffee begins to draw down	<ul style="list-style-type: none">▪ Ensures proper extractions
Finish	<ul style="list-style-type: none">▪ Once all coffee filters back into bottom chamber remove the upper chamber by gently tilting and rotating it▪ Decant freshly brewed coffee into warm mug or vessel▪ Handoff to consolidation for plating	<ul style="list-style-type: none">▪ Keeps coffee warm▪ Consolidates order for customer delivery



CRAFT WORKFLOWS

BLACK EAGLE ESPRESSO



RECIPE

INPUT	OUTPUT
18 g	36 g

WORKFLOW	KEY POINTS	REASONS WHY
Prepare basket	<ul style="list-style-type: none">Remove portafilter from group head and wipe with a clean, dry towelDo not rinse with water	<ul style="list-style-type: none">Contributes to cleanliness and coffee quality
Dose	<ul style="list-style-type: none">18 g coffee from grinder	<ul style="list-style-type: none">Upholds recipe standards and ensures consistency
Tamp	<ul style="list-style-type: none">Place portafilter on a counter mat or tamp standPress down with firm and consistent pressure	<ul style="list-style-type: none">Ensures an even brew bed and evenly extracted espresso
Wipe	<ul style="list-style-type: none">Loose grounds off the rim of the portafilter	<ul style="list-style-type: none">Contributes to cleanliness
Insert portafilter into group head	<ul style="list-style-type: none">Brew immediatelyObserve pour time: 24-29 seconds	<ul style="list-style-type: none">Ensures espresso quality
Steam milk	<ul style="list-style-type: none">To temperature	<ul style="list-style-type: none">Ensures milk quality
Finish and clean	<ul style="list-style-type: none">Serve or combine with other ingredientsRemove portafilter and knock out coffee groundsReturn portafilter to group head to keep heated	<ul style="list-style-type: none">Ensures high quality, hand-crafted beverages



CRAFT WORKFLOWS

MODBAR™ ESPRESSO



RECIPE

INPUT	OUTPUT
18 g	36 g

WORKFLOW	KEY POINTS	REASONS WHY
Prepare basket	<ul style="list-style-type: none">Remove portafilter from group head and wipe with a clean, dry towelDo not rinse with water	<ul style="list-style-type: none">Contributes to cleanliness and coffee quality
Dose	<ul style="list-style-type: none">18 g coffee from grinder	<ul style="list-style-type: none">Upholds recipe standards and ensures consistency
Tamp	<ul style="list-style-type: none">Place portafilter on a counter mat or tamp standPress down with firm and consistent pressure	<ul style="list-style-type: none">Ensures an even brew bed and evenly extracted espresso
Wipe	<ul style="list-style-type: none">Loose grounds off the rim of the portafilter	<ul style="list-style-type: none">Contributes to cleanliness
Insert portafilter into group head	<ul style="list-style-type: none">Brew immediatelyPull the handle all the way down for a manually controlled flow	<ul style="list-style-type: none">Ensures espresso quality
Observe pour time	<ul style="list-style-type: none">Observe pour time: 24-29 secondsManually turn off the flow when the espresso reaches a volume of 2 oz.	<ul style="list-style-type: none">The Mod Bar Espresso machine will not automatically stop at a specific volume like other espresso machines.
Finish and clean	<ul style="list-style-type: none">Serve or combine with other ingredientsRemove portafilter and knock out coffee groundsReturn portafilter to group head to keep heated	<ul style="list-style-type: none">Ensures high quality, hand-crafted beverages