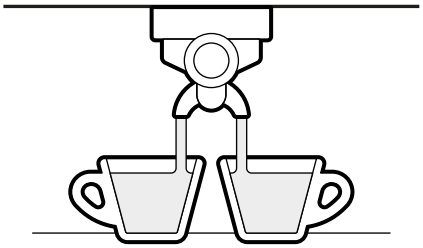
TIPS ON HOW TO EXTRACT A PERFECT COFFEE

UNDER EXTRACTION

Under pressure range

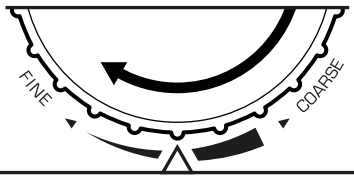


- The coffee flow starts immediately
- The flow is very fast, the extraction for one Espresso takes less than 20 sec.
- The crema is thin and with a very light tan/yellow color
- The taste is sour, weak and watery



SOLUTIONS

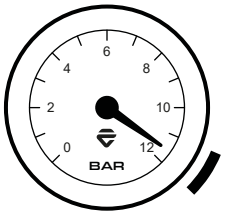
- Adjust a finer grinding size



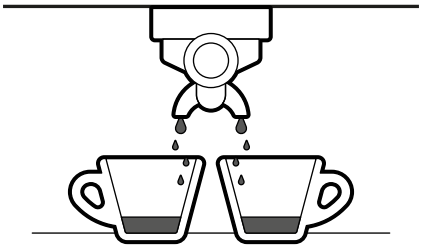
- Increase the amount of coffee inside the basket
- Make sure to tamp the coffee with a consistent pressure

OVER EXTRACTION

Over pressure range

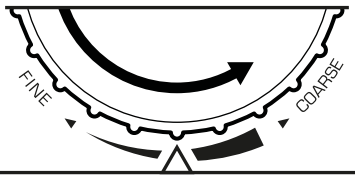


- The coffee flow starts after 8 - 10 sec.
- The flow is slow, drips, the extraction for one Espresso takes more than 30 sec.
- Very dark brown crema
- The taste is bitter, burnt, astringent



SOLUTIONS

- Adjust a coarser grinding size



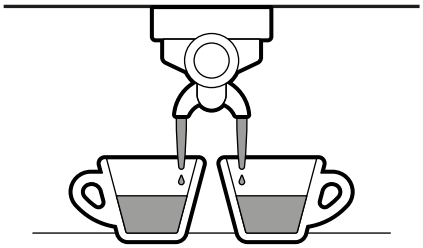
- Decrease the amount of coffee inside the basket
- Make sure to tamp the coffee with a consistent pressure

PERFECT EXTRACTION

Within pressure range



- The coffee flow starts after 5 - 6 sec.
- The flow is slow but steady
- Hazel-colored crema, fine in consistency with an even surface (thickness about 3 - 4 mm)
- Taste, the right degree of balance and harmony without there being a prevalent specific flavour



HINTS & TIPS

- The thickness of the crema is not an indicator of coffee quality. Blends rich of Robusta, produce drinks strong in body with a very voluminous crema.
- Blends with a high percentage of Arabica, produce drinks with a softer taste, and a low and delicate crema

WE RECOMMEND ONLY ADJUSTING THE COFFEE GRIND SIZE WHEN THE GRINDER IS IN OPERATION.

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