

COFFEE CART PROCEDURE

Setting up the coffee cart

1. Turn on the water tap next to the wall.
2. Ensure that the waste container is under the curtain and that the 2 waste tubes are inside the waste container.
3. The above 2 steps need to be completed before you can turn the power on, on the coffee cart.
4. On the wall turn the blue dial to ON. You can now turn on the coffee machine by switching the black dial to the right and you should now see a Red 1
5. The machine will take approx. 15mins to heat up before you can start using the machine
6. While you are waiting for the machine to heat up, you can set up the rest of the cart.
7. Get the milk out of the fridge in the kitchen. The milk is located on the top shelf and is labelled 'coffee cart'. You will need approx. 1 ltr soy milk, 2 ltrs skim milk and 6 ltrs full cream milk
8. Get out the coffee beans and powders out of the store room
9. Set up the coffee cart; ensure there are enough cups and lids, ensure the chocolate and chai powder containers are $\frac{3}{4}$ full (do not overfill as the lid won't go on t).
10. Get out the equipment required; milk jugs, portafillers, spoons, marker, aprons, cloths.

Baser (Head Barista)

The aim is to achieve the perfect flow rate ensuring a consistent extraction; the right extraction gives you a balance of 3 key elements; acidity, oil, sugar

The dose amount, tamping pressure and grind size will control the flow rate. The grind size will be adjusted by the Head Barista.

Aim: 21gm dose in a double shot basket (18-21gm) with a double 60ml shot with a shot time of 27-32 secs

1. Purge group head and wipe the basket/porta-filter with the brown cloth



Document No:	8.4.3	Version:	3
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Responsible person:	Hospitality Team	Scheduled review date:	1 Feb 2027

2. Slowly pull Mazzer Grinder dosing lever 2 times (each pull of the dosing lever will dose 7gm of coffee). Try to evenly distribute grounds inside the basket by tilting the basket. Shake or gently tap the handle/basket twice. Pull the dosing lever a third time (this will give a total dose of 21gm) until a small mountain peak forms. [Coffee grinds should feel like table salt](#). Too fine will slow down the shot too much, causing over extraction, producing a [bitter, burnt and acidic coffee](#)



3. Scrape/sweep excess off without pushing grounds down and so it is level with the rim of the basket. These grounds can be scraped back into the ground coffee doser to reduce the



waste.

4. Use your tamper to compress the coffee evenly (the tamp handle has been set to disengage at 12kg of pressure). Keep your arm and wrist in a straight line whilst tamping. Achieving an evenly compressed and level biscuit of coffee within your basket is important. If you try to tamp the coffee down when the basket is over-filled or under-filled, you'll end up with a terrible tasting shot. Tamping too hard will over extract, too soft will under extract.



5. When you are dosing coffee into the basket from your grinder, you need to make sure that it is the correct amount of coffee so that once it is tamped, it compacts down to the line that runs around the inside of



your basket. Too much will slow down the shot and over extract the coffee.

- 6. Always brush off any coffee grinds from the lugs and the rim of the basket, otherwise, you end up with an accumulation of burnt grind inside your group head and around the seal. This flavour will carry into your shots and makes them taste bad. Making sure your rim and lugs are clear of grind before locking the portafilter in will prevent this and make cleaning your group easier at the end of the day.



- 7. Place handle in the group head and select double shot (60mls) Lock the portafilter handle into the group head and start the extraction process without delay. Coffee left in the portafilter will burn quickly.



- 8. The extraction should take between 5 – 7 seconds to appear (pre-infusion phase), running in a thin steady stream. If your shot is dripping through slowly or rushing through too fast, your grinder may need adjusting

- 9. Reading your shot. The colour and tells us a lot about the quality of the extraction. The perfect pour starts as a thick dark reddish brown stream a honey like flow (like a steady mouse tail). The body forms a rich caramel colour with a thick body and creamy. Eventually becoming a



flow
off
with

translucent pale thin (light straw) colour, with no striping and thinning flow. The perfect shot will last anywhere between 27-32 secs. A shot duration longer than 32secs indicates over extraction producing a bitter coffee (you may have over tamped or over dosed the basket).

- 10. Check the shot time; aim for a 30sec shot. Too slow will over extract, too fast will under extract.



11. Check the puck



it should be firm and dry and snaps into 3-4 pieces easily

- Should be spongy when you press it
- Stays intact when knocked out
- If overdosed it feels like rock
- Imprint of head screen if over packed
- under filled causes soft and muddy puck with channelling causing a coffee which lacks body and richness

12. **Check the crema.** It should be 5mm high with a dark caramel colour

How to recognize the perfect espresso ?

*A few hints for obtaining
"La crème de la crème"*



ASPECT OF THE CREMA		
A clear, thin, and unstable crema which vanishes rapidly.	A beautifully thick and stable cream with a slightly marbled hazelnut color.	A dark unsmooth colour often showing the presence of a white spot where the espresso has poured.
OBSERVATIONS		
<p>Under-extracted coffee</p> <p>The pour is too quick! An incorrect adjustment of the grinder : Either the dose is too small, or the grind is too coarse, and/or the temperature/pressure is too low. Tamping the coffee can also be a possible solution.</p> <p>A bland coffee, lacking aroma and finish.</p>	<p>The perfect espresso</p> <p>The pour is between 18 and 22 seconds.</p> <p>A good extraction results from a perfect adjustment of the grinder (coffee quantity and coarseness), the ideal water temperature and a good tamp.</p> <p>A flavourful espresso, with a lingering and balanced aroma, enticing you to have a second one...</p>	<p>Over-extracted coffee</p> <p>The pour is too slow, either because the dose is too important, or the grind is too fine</p> <p>Note: the crema may also present the same aspect if the water is too hot, it will have tiny bubbles on the surface.</p> <p>Strong and unbalanced flavours with excessive bitterness, a persistent and unpleasant aftertaste...</p>
SOLUTIONS		
Adjust the grinder in order to obtain a finer grind, 7 gr of coffee and a pour between 18 and 22 seconds. If the crema is still too pale, then the water temperature is not hot enough, please check the temperature of the machine and the state of the grinder blades.	<p>Congratulations!</p> <p>Keep up the good work!</p>	Adjust the coffee grinder in order to obtain the correct grind, a 7 gr dose, and a pour between 18 to 22 seconds. If the crema still has a burnt aspect, then the water temperature is too hot.

CR-09/09



Types of Coffee

Short Black – single shot espresso

Long Black – hot water first, then double espresso shot to float crema to top

Flat White – espresso, steamed milk with no froth, crema to top

Latte – espresso, steamed milk with 1cm froth, float crema to top

Cappuccino - espresso, steamed milk with 2cm froth, choc dusting

Piccolo Latte - espresso, steamed milk with 0.5 cm froth

Macchiato – espresso, dash froth

Mocha – 2 teaspoons of choc powder, small

amount hot water to make thick syrup, then add espresso shot, steamed milk with 2cm froth, choc dusting



Hot Chocolate – 2 teaspoons choc powder, small amount hot water to make thick syrup, steamed milk with 2cm froth, choc dusting

Chai Latte – 2 teaspoons chai powder, small amount hot water to make thick syrup, steamed milk with 2cm froth

Ice Latte - Espresso poured over 4 Ice Cubes, cold milk,

Ice Chocolate – 2 teaspoons choc powder, small amount hot water to make thin syrup, poured over 4 Ice Cubes, cold milk,

Caramel Shot – Add 2 pumps to any of the above drinks

Presenter (Milk Prep)

1. Place steam wand in the milk before turning on the steam
2. Place steam wand deeper into the milk on the spout. This creates a whirlpool motion in the milk. This thickens the milk, giving a smooth, creamy texture. Don't let the wand touch the bottom of the jug.
3. **Stretch** the milk when the milk temperature is under 40° to keep bubbles smaller. Keep tip of steam wand just under the surface so it makes a kissing sound. This adds small air bubbles > micro foam.

Stretch times	Flat white	2secs
	Latte	4 secs
	Cappuccino	6-8 secs
4. **Texturizing.** Then place steam wand deeper into the milk in a vertical position near the jug wall. This creates a whirlpool motion in the milk. This thickens the milk giving a smooth creamy texture. Don't let the wand touch the bottom of the jug.
5. Heating. Continue texturizing so the sugars in the milk caramelize

	Full cream or Skim milk	65°C
	Soy milk	60°C
6. Clean the steam wand with the blue cloth
7. Purge the steam wand directly after each use. This is important to ensure the wand doesn't get clogged
8. Tap jug on bench to pop any larger bubbles in the milk
9. Swirl the milk in the jug until shiny and smooth
10. Add milk without disrupting the crema
11. Never reheat the milk

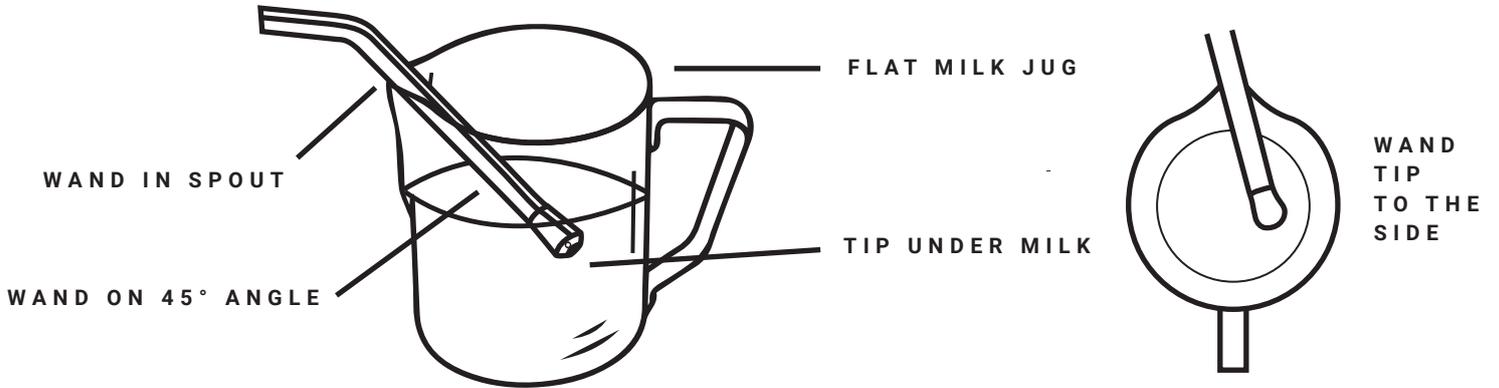
Milk Jugs

Large – white label	Normal Milk
Medium – red label	Skim Milk
Small – yellow label	Soy Milk

How to Froth / Stretch / Texture Milk

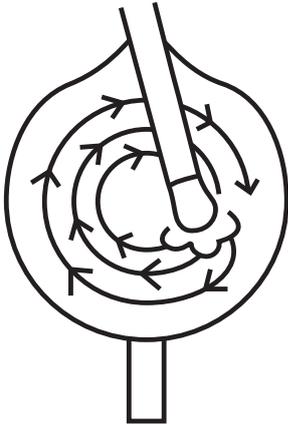
1

POSITION THE STEAM WAND



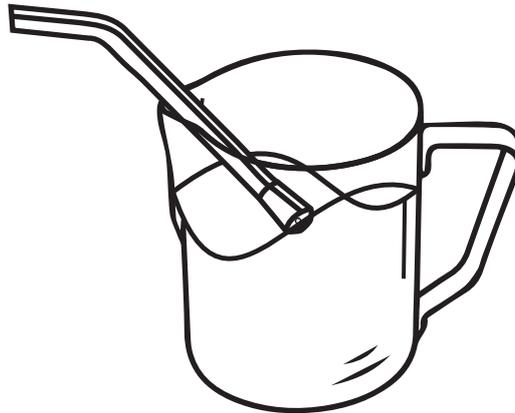
2

TURN ON STEAM WAND TO CREATE WHIRLPOOL



3

SLIDE JUG DOWN WAND TO ADD SMALL AIR BUBBLES



0 SECONDS
No froth

2 SECONDS
Flat white

4 SECONDS
Piccolo
Latte
Hot Chocolate
Chai Latte

6 SECONDS
Cappuccino
Short / Long Mac

4

WHEN DESIRED AMOUNT OF AIR IS ADDED, RAISE JUG AND ADD AIR UNTIL DESIRED TEMPERATURE



55° - Cool

65° - Optimal

85° - Hot

Turn steam off 15° early



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YouTube Channel

Head Barista

A lot (most/all) of the great cafes that (who keep quality high enough for me to return) either don't offer single shots (because their beans use one specific dose requiring a double/triple basket)(single shot doses too small and have a greater chance of error) or split a double shot into two cups, hoping that someone else orders another drink requiring the second half of the shot (as it otherwise goes down the drain).

If you overfill a puck (high dose) you need a coarser grind to speed up flow (to maintain 30secs) > extract initial phase solubles only > acidic and sugary > "bland" and bitter and sour coffee

If you underfill a puck you (low dose) need a finer grind to slow the flow down (to maintain 30 secs) > fine grind extracts both phases of solubles > thus you get caramel, chocolate and smokey (second phase or slower to extract) and acidic and sugary (initial fast phase)

How to adjust dose and grind to fix the balance for most coffees

1. If the coffee tastes too bland, the caramels and sugars are masking the flavors. Increase the dose, and coarsen the grind to keep the flow the same. This will reduce the proportion of sugars, while keeping the acid bitter balance the same.
2. If the coffee tastes aggressive, you need more caramels and sugars, less flavors. Decrease the dose, and make the grind finer to keep the flow the same. This will increase the proportion of sugars, while keeping the acid bitter balance the same.
3. If the coffee is too bright, with lemon, fruit, apple, wine and other acidic flavors, keep the dose the same, make the grind finer, to lower the flow rate. Make a slower flowing, more ristretto shot. This will reduce the acidity relative to the bitterness.
4. If the coffee is too bitter, with too much "bright bitter" flavors in lighter roasts, like toast, wood, or lemon peel, or "dark bitter" flavors, in darker roasts, like blackcurrant, clove, tobacco, smoky pine sap, or peat, keep the dose the same and make the grind coarser. Make a faster flowing, more lungo shot. This will increase the acidity relative to the bitterness

If it's **too bland or sweet** (caramels and sugars masking the flavour)

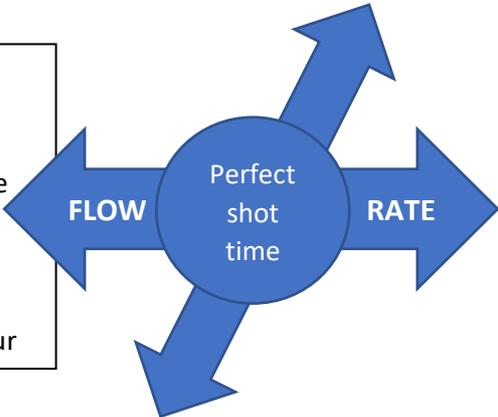
Increase dose (and make grind coarser to keep the same flow rate) to reduce the proportion of sugars whilst keeping the same acidity/bitterness balance

If it's **too acidic/sour** (bright/lemon, fruit, wine)

Make grind finer (keep same dose)

To decrease the Flow rate

To reduce acidity and less sour



If it's **too bitter** (toast/wood, clove/tobacco)

Make grind coarser (and keep same dose)

To increase the Flow rate

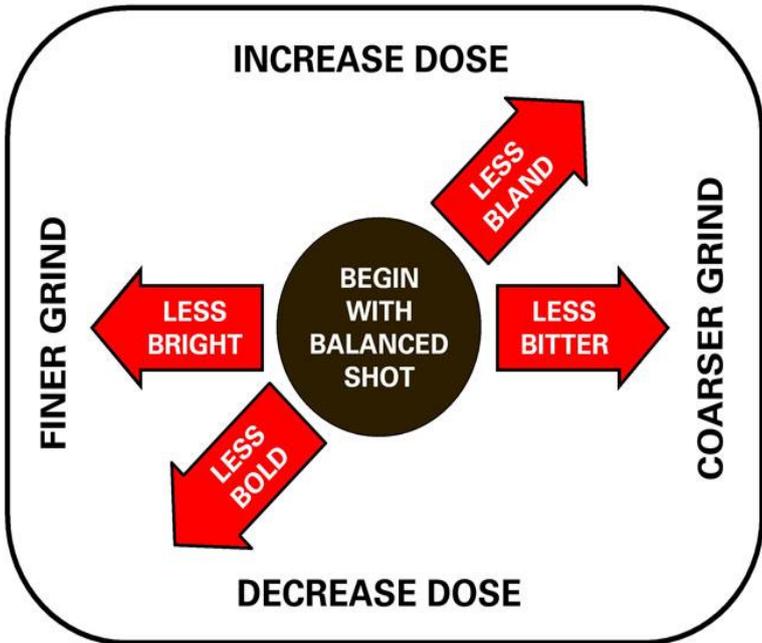
to make it less bitter and more acidic

If it's too aggressive/flavour

Decrease dose (and make grind finer to maintain the same flow rate to keep the same acid-bitter ratio)

This will increase the proportion of caramels and sugars

ESPRESSO FLAVOR CORRECTION DIAGRAM



From Jim Schulman's "Espresso 101" — © Dan Bollinger 2013