

CAFFÈ COSTADORO

ENTHUSIASTIC COFFEE ROASTERS
Since 1890 - Torino

CHECKS AND PRE-ASSISTANCE PROCEDURES



DEFECT	GRINDER		COFFEE MACHINE	
	POSSIBLE CAUSES	SOLUTIONS	POSSIBLE CAUSES	SOLUTIONS
LIGHT CREMA The coffee leaves the spout quickly	<ul style="list-style-type: none"> • grind too coarse; • weak tamping less than 12 kg; • low dose of less than 7g; 	<ul style="list-style-type: none"> • finer grind; • increase tamping pressure; • increase the dose; 	<ul style="list-style-type: none"> • water temperature low - below 88° C; • water pressure high - above 9 atmospheres; • filter holes too wide 	<ul style="list-style-type: none"> • increase boiler pressure; • decrease pump pressure;
DARK CREMA The coffee leaves the spout in drops	<ul style="list-style-type: none"> • grind too fine; • tamping too hard; • dose greater than 8g; 	<ul style="list-style-type: none"> • coarser grind; • decrease tamping pressure; • decrease the dose; 	<ul style="list-style-type: none"> • water temperature too high - above 92° C; • water pressure too low - below 9 atmospheres; • filter holes blocked; 	<ul style="list-style-type: none"> • decrease boiler pressure; • increase pump pressure; • check and clean using a blind filter, check and replace; • clean;
COFFEE WITHOUT A DECENT CREMA The coffee leaves the spout with spit and spurt	<ul style="list-style-type: none"> • ground coffee is old; 	<ul style="list-style-type: none"> • get rid of the coffee residue; 	<ul style="list-style-type: none"> • pump pressure below 9 atmospheres; 	<ul style="list-style-type: none"> • increase the pump pressure;
COFFEE DRIPS FROM THE PORTAFILTER			<ul style="list-style-type: none"> • inefficient sealing of the group gasket; 	<ul style="list-style-type: none"> • replace the gasket;
THE CREMA DISAPPEARS TOO QUICKLY	<ul style="list-style-type: none"> • incorrect grind size of the coffee; 	<ul style="list-style-type: none"> • correct the grind size; 	<ul style="list-style-type: none"> • water temperature above 90° C; 	<ul style="list-style-type: none"> • decrease the temperature;
COFFEE GROUNDS LEFT IN THE CUP	<ul style="list-style-type: none"> • grinder burrs worn out; 	<ul style="list-style-type: none"> • replace the burrs; 	<ul style="list-style-type: none"> • enlarged filter holes or broken filter; • inadequate cleaning of filter and portafilter; 	<ul style="list-style-type: none"> • check or replace filter; • clean the filter and the portafilter;
THE SPOUTS DELIVER DIFFERENTLY			<ul style="list-style-type: none"> • incorrect tamping of the coffee bed; • blocked spouts; 	<ul style="list-style-type: none"> • tamp perpendicular to the portafilter; • clean the spouts;

BASIC RULES

ADVICE

KEEP THE PACKS OF COFFEE SEALED IN A COOL PLACE

DO STOCK ROTATION (CHECK THE BATCH NUMBER) IN ORDER NOT TO USE OLD COFFEE

AVOID GRINDING LARGE QUANTITIES OF COFFEE AND, MOST IMPORTANT, TRY TO USE UP ALL THE GROUND COFFEE BEFORE CLOSING TIME

IN THE MORNING, ALWAYS GRIND FRESH COFFEE, ADDING ANY THAT MAY HAVE BEEN LEFT OVER FROM THE PREVIOUS EVENING, SO THAT THE FIRST COFFEES SERVED WILL TASTE GOOD

THE CORRECT DOSE OF GROUND COFFEE IS 7G

KEEP THE GRINDER-DOSER CLEAN AT ALL TIMES AND CHECK DOSING MONTHLY

TAMPING THE COFFEE IN THE PORTAFILTER

LEVEL OFF THE COFFEE WELL BEFORE TAMPING SO THAT THE ENTIRE SURFACE OF THE COFFEE BED PROVIDES ADEQUATE RESISTANCE TO THE WATER PRESSURE AND GIVES THE BEST RESULTS. ALWAYS USE THE SAME FORCE WHEN TAMPING SO AS NOT TO CHANGE THE COFFEE'S BREWING PARAMETERS

WHEN TAKING THE GROUND COFFEE FROM THE DOSER, MAKE SURE THE LEVER COMPLETES ITS FULL TRAVEL SO THAT EACH DOSE IS THE SAME

CHECK THAT THERE IS ALWAYS ENOUGH GROUND COFFEE TO FILL ALL THE SEGMENTS OF THE STAR-SHAPED CONTAINER. ALWAYS CLEAN THE EDGES OF THE PORTAFILTER THOROUGHLY BEFORE ATTACHING IT TO THE BREW GROUP SO THAT ENCRUSTED COFFEE RESIDUE DOES NOT BUILD UP ON THE GASKETS

ONCE THE START BUTTON HAS BEEN PRESSED IT TAKES BETWEEN 23-27 SECONDS TO OBTAIN 25 ML. OF ESPRESSO WITH A NICE HAZELNUT CREMA

IF IT TAKES LESS TIME FOR THE SAME AMOUNT OF ESPRESSO AND THE FINAL APPEARANCE IS LIGHT IN COLOUR WITH A WEAK CREMA, EITHER THE WRONG DOSE OF COFFEE HAS BEEN USED OR THE GRIND IS TOO COARSE. IN CONTRAST, IF IT TAKES MORE THAN 30 SECONDS AND THE COFFEE FLOWS TOO SLOWLY AND FORMS A CREMA WITH DARK EDGES, THEN EITHER THE DOSE IS TOO HIGH, THE COFFEE BED HAS BEEN TAMPED TOO HARD OR THE COFFEE HAS BEEN GROUND TOO FINE

PLACE THE CUPS FACE-UP IN THE CUP WARMER, AND STACK TWO CUPS MAXIMUM. ALWAYS PICK UP A CUP BY THE HANDLE

COVER ALL CUPS WITH A LIGHT-COLOURED CLOTH TO PREVENT DUST FORMING INSIDE AND ALWAYS CHOOSE A HOT CUP RATHER THAN USING ONE OF THE COLD ONES

WHEN FROTHING THE MILK, PURGE THE STEAM WAND AND CLEAN IMMEDIATELY

BEST TO KEEP A SPECIAL SPONGE FOR THE STEAM WAND.

ALWAYS USE A CLEAN COLD JUG WITH FRESH MILK FROM THE FRIDGE FOR EACH SERVING OF CAPPUCCINOS

AVOID REHEATING THE MILK, AS ITS PROTEIN STRUCTURE IS BROKEN DOWN AFTER IT IS HEATED ONCE, MAKING IT INDIGESTIBLE. THEREFORE, ALWAYS TRY TO HEAT UP THE SMALLEST AMOUNT NEEDED.