
LAVAZZA

TORINO, ITALIA, 1895

TRAINING

VAIL RESORTS®

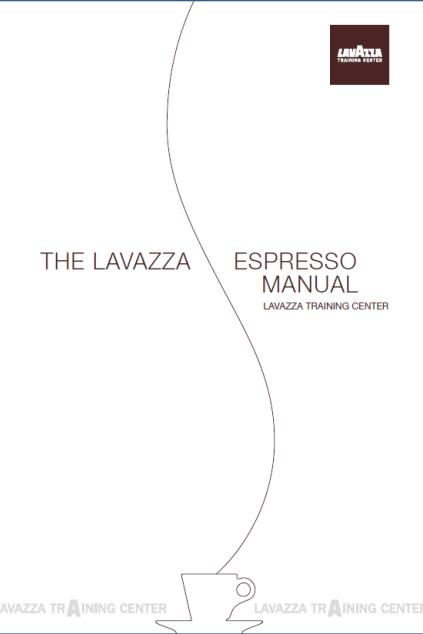
EXPERIENCE OF A LIFETIME

WITH

LAVAZZA

TORINO, ITALIA, 1895

Training Scope- Traditional Espresso

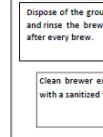
Reference	Timing	Process	Reference
	Always available	<p>Print material as well as digital will be available for a step by step guide to the grinders and coffee machines to ensure maximum product quality</p>	<p>Operating Manuals and guides</p>

Video Links: shared from Lavazza

Vail Resorts Traditional Espresso training video:
<https://vimeo.com/758799357>

We recommend all trainees watch this video on Lavazza and how to transform coffee into authentic Italian Espresso and Milk Based Drinks and reference attached PDF called “Traditional Espresso Manual ENG” and PDF “Fiorenzato Adjustment. For a Cheat sheet to have next to Espresso brewer on cleaning- reference “Cleaning Cheat Sheet” PDF.

Training Scope- Drip/Filter Coffee

Reference	Timing	Process	Reference
<p>DRIP COFFEE DIRECTIONS</p> <p>64oz Carafe Brewer</p>  <p>Place the filter in the brew basket Add one pack Shake the brew</p> <p>DRIP COFFEE DIRECTIONS</p> <p>2.5 L Airpot Brewer</p>  <p>Place the filter in the brew basket Add two packs Shake the brew</p> <p>DRIP COFFEE DIRECTIONS</p> <p>1.5 Gallon Brewer</p>  <p>Place the filter in the brew basket Add one brick of ground coffee Shake the brew basket gently to level grounds</p> <p>TIMING</p> <p>- Expiration time is TWO HOURS after brewing **Example: If coffee is brewed at 12pm, it would expire at 2pm.**</p> <ul style="list-style-type: none">Always begin with a clean airpotNever mix old and new coffee <p>Slide the brew basket fully onto the rails Place a clean, empty urn under the brew basket Press the BREW button</p> <p>LAVAZZA TRAINING CENTER</p> <p>DRIP COFFEE DIRECTIONS</p> <p>64oz Carafe Brewer</p>  <p>Place the filter in the brew basket Add one pack Shake the brew</p> <p>DRIP COFFEE DIRECTIONS</p> <p>2.5 L Airpot Brewer</p>  <p>Place the filter in the brew basket Add two packs Shake the brew</p> <p>DRIP COFFEE DIRECTIONS</p> <p>1.5 Gallon Brewer</p>  <p>Place the filter in the brew basket Add one brick of ground coffee Shake the brew basket gently to level grounds</p> <p>TIMING</p> <p>- Expiration time is TWO HOURS after brewing **Example: If coffee is brewed at 12pm, it would expire at 2pm.**</p> <ul style="list-style-type: none">Always begin with a clean airpotNever mix old and new coffee <p>Slide the brew basket fully onto the rails Place a clean, empty urn under the brew basket Press the BREW button</p> <p>LAVAZZA TRAINING CENTER</p>	Always available	Print material as well as digital will be available for a step by step guide to the grinders and coffee machines to ensure maximum product quality	Operating Manuals and guides

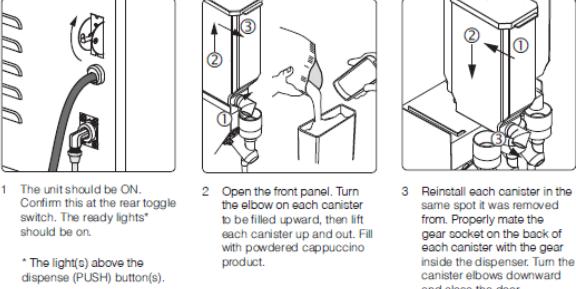
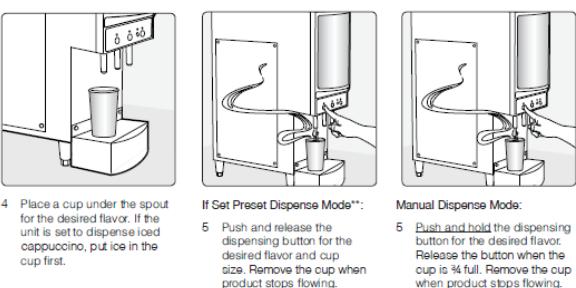
Video Links: shared from Lavazza
And Bunn Lavazza (below). Relevant categories are “operation and care” and “cleaning”

Vail Resorts Drip/Filter training video:
<https://youtu.be/D3d1S5Znpw0>

Bunn Learning Center Brewer:
<https://youtu.be/fTBuO4NfBx0>

Bunn Learning Center Grinder:
<https://youtu.be/PdSpcgigbtw>

Training Scope- Hot Chocolate

Reference	Timing	Process	Reference
	Always available	<p>Print material as well as digital will be available for a step by step guide to the grinders and coffee machines to ensure maximum product quality</p> <p>Dispensing</p> <p>WARNING - TO AVOID SCALDING, AVOID SPLASHING. Keep body parts clear of the spout during dispensing. Do not remove the cup during dispensing.</p> <p>The dispenser is factory preset for optimal performance.</p>  <p>1 The unit should be ON. Confirm this at the rear toggle switch. The ready lights* should be on. * The light(s) above the dispense (PUSH) button(s).</p>  <p>4 Place a cup under the spout for the desired flavor. If the unit is set to dispense iced cappuccino, put ice in the cup first. 5 If Set Preset Dispense Mode**: Push and release the dispensing button for the desired flavor and cup size. Remove the cup when product stops flowing. ** See Programming Guide.</p> <p>010818NC</p>	Operating Manuals and guides

Video Links: shared from Lavazza
Vail Resorts Hot Chocolate training video:
<https://youtu.be/YUo5MKvlAvU>

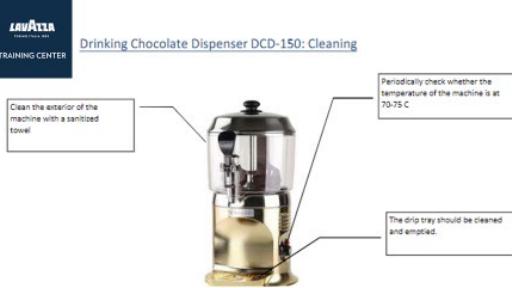
Video from Curtis:
https://youtu.be/jTPt_g-rcfs

We recommend all trainees watch these videos on how to transform hot chocolate powder into Hot Chocolate and reference attached PDF called "Hot Chocolate Machine Use and Cleaning for Vail Resorts:"

Training Scope- Cold Brew/Nitro

Reference	Timing	Process	Reference
	Always available	<p>Print material as well as digital will be available for a step by step guide to the grinders and coffee machines to ensure maximum product quality</p> <p>LOADING BAG-IN-BOX (BIB) - SCHOLLE QUICK DISCONNECT FITTING ASSEMBLY</p>  <p>STEP 1 Prepare Bag-In-Box (BIB) for installation by thoroughly mixing concentrate by vigorously shaking the product Bag-In-Box. Next, locate the perforated hole area on the box and release.</p> <p>STEP 2 Pull the product BIB connector through the hole and slide into position, secure the BIB connector in the cardboard opening by engaging the cardboard tab into the BIB connector groove.</p> <p>STEP 3 Remove the cap/seal from the Bag-In-Box connector and discard.</p> <p>STEP 4 Locate the SCHOLLE quick connect fitting assemblies in the door parts box.</p> <p>STEP 5 Open the dispenser door and locate the left and right product tubes inside the cabinet.</p> <p>STEP 6 Connect a SCHOLLE quick connect assembly to the left and right product tube.</p> <p>STEP 7 First, place the BIB on the top shelf with the bag receiver connector towards the front, facing downward. Use a little of the Lubri-Film to make sure that the receiver connector is lubricated. Grab the left product tube with SCHOLLE mating connector and screw clockwise onto the bag receiver connector until hand-tight.</p> <p>STEP 8 Next, ensure right product tube is positioned in the lower shelf center cavity before placing BIB on lower shelf with BIB connector facing downward.</p> <p>STEP 9 Pull BIB off shelf enough to be able to connect the right product tube with the SCHOLLE mating connector. Use a little of the Lubri-Film to make sure that the receiver connector is lubricated.</p>	<p>Operating Manuals and guides</p> <p>Video Links: shared from Lavazza</p> <p>Vail Resorts Cold Brew/Nitro video:https://youtu.be/ZkmHG6ls5-8</p> <p>We recommend all trainees watch this video on how to transform our bag in box Cold Brew into Cold Brew and Nitro and reference attached PDF called "Vail Resorts Nitro Cold Brew:"</p>

Training Scope- Cioccolata Italiana

Reference	Timing	Process	Reference				
<p>CIOCCOLATA ITALIANA</p> <p>INGREDIENTS</p> <ul style="list-style-type: none">Eraclea Chocolate PowderMilk <p>EQUIPMENT</p> <ul style="list-style-type: none">Blender <p>DIFFICULTY</p> <ul style="list-style-type: none">• • <p>Shelf life: 48 hours</p>  <p>RECIPE</p> <p>CIOCCOLATA ITALIANA</p> <p>INGREDIENTS</p> <table><tr><td>BAG ERACLEA CHOCOLATE MIX (250G)</td><td>1</td></tr><tr><td>WHOLE MILK</td><td>1lt</td></tr></table> <p>DIRECTIONS</p> <ol style="list-style-type: none">Add whole milk to the blender pitcher.Add one bag of Eraclea chocolate mix and blend.With the help of the steamer, bring the chocolate to boiling point.Place the hot mix into chocolate machine and keep it to temperature at 70-75°C (158-167°F).<ul style="list-style-type: none">To maintain the quality of the drinking chocolate, it is recommended that the chocolate machine is cleaned daily.The refrigerated (frozen) chocolate can only be reused one time.Chocolate must be reheated before it is poured into chocolate machine. <p>End of the day, every day</p> <p>Clean and sanitize the bowl and all the parts in contact with the product.</p> <p>Before cleaning out the bowl, it is necessary to empty out any product from inside it. Then fill the bowl with water and operate the appliance for 15-20 minutes. Empty out the contents of the bowl.</p> <p>To clean the pan it is necessary to remove all parts fixed to it.</p> <p>Remove the bowl and the tap correctly. Clean the entire surface of the pan using a damp cloth. Clean the channel connecting the bowl and the tap, using a cleaning brush.</p> <p>Rinse the tap. Pour a little water inside the pan. Drain out the water from the pan, so as to eliminate any small product residues inside the dispensing channel.</p> <p>To sanitize the pan carry out the following steps:</p> <ol style="list-style-type: none">Prepare a sanitizing solution.Fill the bowl with the sanitizing solution.Empty out the sanitizing solution from the bowl then rinse out the bowl and inside surfaces thoroughly to eliminate all residues of sanitizing solution. <p>Clean and sanitizing all the disassembled components (tap, mixer, mixing sugar, gasket, and bowl) as follows:</p> <ol style="list-style-type: none">Fill a container with detergent and hot water with a temperature of 50-60°C (122-140°F).Wash the disassembled component with detergent solution.Rinse with hot water.Fill another container with a sanitizing solution prepared in water.Immense the disassembled component parts in the sanitizing solution.Leave the components inside the container of sanitizing solution for about 30minutes. <p>©Lavazza Company, 2019</p>  <p>Making Cioccolata</p> <p>Cleaning the Cioccolata Machine</p> <p>TRAINING CENTER</p> <p>Drinking Chocolate Dispenser DCD-150: Cleaning</p>  <ul style="list-style-type: none">Clean the exterior of the machine with a sanitized towel.Periodically check whether the temperature of the machine is at 70-75 C.The drip tray should be cleaned and emptied.	BAG ERACLEA CHOCOLATE MIX (250G)	1	WHOLE MILK	1lt	Always available	Print material as well as digital will be available for a step by step guide to the grinders and coffee machines to ensure maximum product quality	Operating Manuals and guides
BAG ERACLEA CHOCOLATE MIX (250G)	1						
WHOLE MILK	1lt						

Video Links: shared from Lavazza

We recommend all trainees watch this video on how to transform our Eraclea into Italian Drinking Chocolate and reference attached PDF called "Ciccolata Italiana Prep Lavazza:"

<https://youtu.be/kZNhXGhQW20>

Lavazza Service Contact & Required Info

Telephone: 1-888-952-8299

Email: us.techservice@lavazza.com

Please ensure that you provide the following information so as to ensure prompt and efficient service:

1. Name of business and location within business.
2. Contact name and phone number.
3. Type of equipment that requires service; espresso or drip and model name (this can be found on machine label on front, back or side of unit).
4. Issue with equipment. Please try and be as detailed as possible so that when a technician is dispatched they can bring any parts that could require replacement.



LAVAZZA
TORINO, ITALIA, 1895

LAVAZZA
TORINO, ITALIA, 1895