
LAVAZZA

TORINO, ITALIA, 1895

TRAINING

VAIL RESORTS®

EXPERIENCE OF A LIFETIME

WITH

LAVAZZA

TORINO, ITALIA, 1895

Training Scope- Traditional Espresso

Reference

Timing

Always available

Process

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

Reference

Operating Manuals and guides

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.

THE LAVAZZA
ESPRESSO
MANUAL
LAVAZZA TRAINING CENTER

**CALIBRATING WITH THE FIORENZATO
AUTO-CALIBRATION**

Parameters for the perfect double shot:
DOSE: 16 grams
END VOLUME: 2oz (60ml)
PULL TIME: 25-30 seconds

1 Adjust the dial in small increments (no more than two notches) in the direction needed. You must hold down the lever lock to move the dial.

2 Follow the steps listed on the screen, dispensing three shots to allow the grinder to recalibrate the dose weights. Discard the first shot, then use the second shot to test the grind.

3 Ensure this double shot is the correct weight (carefully remove grinds if it's too high, or manually grind small amounts at a time if it's too low).

4 Pull the properly weighed double shot to a 2oz (60ml) volume below the crems, and time the pour. The perfect shot should take 25-30 seconds.

5 Continue to adjust the grind as needed until you reach the correct timing, repeating steps 1-4.

Proper Dose Weights:
Single shot = 8 grams
Double shot = 16 grams

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1 Use the espresso brush to clear off excess grinds from on and around the screen.

2 Insert the blind portafilter/backflush disc, and add a small amount of cleaning powder (c. 3g).

3 Place portafilter on grouphead, and use manual brew button to start water flow.

4 Run water for 10 seconds, then stop the water flow and wait 10 seconds.

5 Repeat this 5 times.

6 Run water for 10 seconds, then stop the water flow and wait 10 seconds.

7 Repeat this 5 times. Check grouphead and screen for cleanliness.

8 Clean the steam wands, ensuring they are free of all milk residue.

Repeat this 5 times.

Remove the filter baskets, and soak them with the metal heads of the portafilters in a bath of hot water (1 l) and cleaning powder (c. 4g) for 10-15 minutes. (Take care to only soak the metal pieces, not the plastic handles!)

Scrub as needed and rinse well with hot water.

Wash the drip tray in the sink.

Training Scope- Drip/Filter Coffee

Reference

Always available

Process

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DRIP COFFEE DIRECTIONS

64oz Carafe Brewer




DRIP COFFEE DIRECTIONS

2.5 L Airpot Brewer



DRIP COFFEE DIRECTIONS

1.5 Gallon Brewer




TIMING

- Expiration time is **TWO HOURS** after brewing

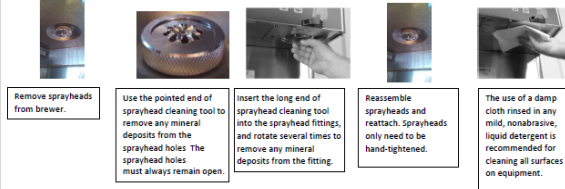
****Example: if coffee is brewed at 12pm, it would expire at 2pm.****

- Always begin with a clean airport
- Never mix old and new coffee

Drip Coffee Brewer: Daily Cleaning



Weekly



Monthly:

- Check water temperature to make sure it is between 196°F and 200°F/91°C and 93°C.
- Check the water levels to make sure brewer is dispensing the correct amount of water for each brew cycle.

Fill the Air pots Carafes or satellites with a light cleaning solution of Urn Cleaner and hot water, and soak for 15 minutes. Scrub clean and rinse well.

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

Always available

Process

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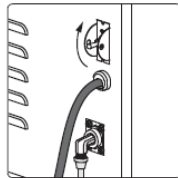
Reference

Operating Manuals and guides

Dispensing

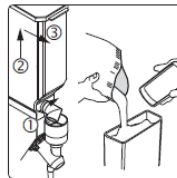
WARNING - TO AVOID SCALDING, AVOID SPLASHING. Keep body parts clear of the spout during dispensing. Do not remove the cup during dispensing.

The dispenser is factory preset for optimal performance.

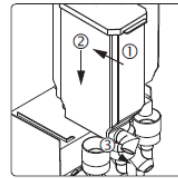


1 The unit should be ON. Confirm this at the rear toggle switch. The ready lights* should be on.

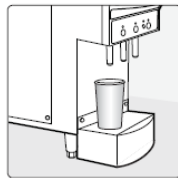
* The light(s) above the dispense (PUSH) button(s).



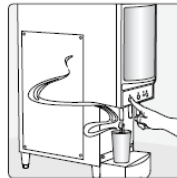
2 Open the front panel. Turn the elbow on each canister to be filled upward, then lift each canister up and out. Fill with powdered cappuccino product.



3 Reinstall each canister in the same spot it was removed from. Properly mate the gear socket on the back of each canister with the gear inside the dispenser. Turn the canister elbows downward and close the door.

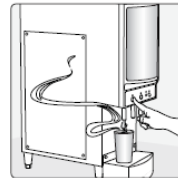


4 Place a cup under the spout for the desired flavor. If the unit is set to dispense loaded cappuccino, put ice in the cup first.



If Set Preset Dispense Mode**:
5 Push and release the dispensing button for the desired flavor and cup size. Remove the cup when product stops flowing.

** See Programming Guide.



Manual Dispense Mode:
5 Push and hold the dispensing button for the desired flavor. Release the button when the cup is 3/4 full. Remove the cup when product stops flowing.

Video Links: shared from Lavazza
Vail Resorts Hot Chocolate training
video:

<https://youtu.be/YUo5MKvIAvU>

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

Always available

Process

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

Reference

Operating Manuals and guides



LOADING BAG-IN-BOX (BIB) - SCHOLLE QUICK DISCONNECT FITTING ASSEMBLY



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.



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.



STEP 3

Remove the cap/seal from the Bag-In-Box connector and discard.



STEP 4

Locate the SCHOLLE quick connect fitting assemblies in the door parts box.



STEP 5

Open the dispenser door and locate the left and right product tubes inside the cabinet.



STEP 6

Connect a SCHOLLE quick connect assembly to the left and right product tube.



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.



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.



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.

Video Links: shared from Lavazza

Vail Resorts Cold Brew/Nitro

video:<https://youtu.be/ZkmHG6Is5-8>

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:”

Training Scope- Cioccolata Italiana

Reference

Timing


Always available


Process

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

Reference


Operating Manuals and guides


 [Making Cioccolata](#)

 [Cleaning the Cioccolata Machine](#)

RECIPE
CIOCCOLATA ITALIANA

INGREDIENTS

 Eraclea Chocolate Powder

 MILK

EQUIPMENT

Blender

DIFFICULTY

● ● ●

BAG ERACLEA CHOCOLATE MIX (250G) 1

WHOLE MILK 1lt


DIRECTIONS

1. Add whole milk to the blender pitcher.
2. Add one bag of Eraclea chocolate mix and blend.
3. With the help of the steamer, bring the chocolate to boiling point.
4. Place the hot mix into chocolate machine and keep it to temperature at 70-75°C (158-167°F).

- To maintain the quality of the drinking chocolate, it is recommended that the chocolate machine is cleaned daily.
- The refrigerated leftover chocolate can only be reused one time.
- Chocolate must be reheated before it is poured into chocolate machine.

Shelf Life: 48 hours



 **TRAINING CENTER**

Drinking Chocolate Dispenser DCD-150: Cleaning

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.

End of the day, every day

Clean and sanitize the bowl and all the parts in contact with the product.

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.

To clean the pan it is necessary to remove all parts fitted to it.

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.

Refill the tap. Pour a little water inside the pan. Drain out the water from the pan, so as to eliminate as eliminate any small product residues in-side the dispensing channel.

To sanitize the pan carry out the following steps:

- 1) Prepare a sanitizing solution.
- 2) Fill the bowl with the sanitizing solution.
- 3) Empty out the sanitizing solution from the bowl then rinse out the bowl and inside surfaces thoroughly to eliminate all residues of sanitizing solution.

Clean and sanitizing all the disassembled components (tap, mixer, mixing sugar, gasket, and bowl) as follows:

- 1) Fill a container with detergent and hot water with a temperature of 50-60°C (122-140°F).
- 2) Wash the disassembled component with detergent solution.
- 3) Rinse with hot water.
- 4) Fill another container with a sanitizing solution prepared in water.
- 5) Immerse the disassembled component parts in the sanitizing solution.
- 6) Leave the components inside the container of sanitizing solution for about 30 minutes.

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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.



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