

How to sheet to program a coffee machine. Beginners Guide.



There are many different types of commercial coffee machines and have different ways of programming the amount of water you need to get great extraction from your coffee.

This is a generic way that some coffee machines use. Check the manufacturers manual for more details

Equipment you will need to program your machine.

1. Coffee machine and a double group and single group handle,
2. Coffee grinder,
3. Tamper/puc press,
4. Set of scales,
5. Timer,
6. Measuring cups min 2 x 30 mls each.



Pre-programming steps

Step One

This is a step-by-step instruction from starting the machine to final extraction.

1. Turn on the coffee machine, make sure if it has been put on so the element can heat up. Some machines have a 2-step process, 1 turn or go to 1 is to get the water pump going and then put to 2 then this starts to heat the boiler.
2. Wait till the coffee machine is fully heated then you can start to undertake programming of the machine. (To know if you machine is ready, you can do the following check - the gauge and it should be in the green zone – 9 bar). Some machines take longer than others. Also turn the steam wand on is there full steam? Yes, then machine should be ready. Press a button for coffee, any water coming out? No! then machine is not ready. It can take anywhere from 10 to 20 mins to heat a coffee machine. After that time if not ready check that you have followed all the steps on how to turn on a coffee machine.
3. Do a flush of the group heads, press any of the 4 buttons (not the program button) The right-hand button is usually the program button.



Step Two

Program coffee machine

1. Press in program button until light/s are flashing on other buttons or the program button.
2. Place group handle with ground coffee (as How to make an espresso) then press the button that you are programming.
3. Two cup button – 60 mls of coffee.
4. Two half coffees – 40 mls of coffee
5. One cup button - 30 mls of coffee.
6. Half cup button – 20 mls of coffee.

Suggest go from right to left starting with the 2cup button first.

N.B. If you have a double group machine both sides may need to be programmed, on new models a lot now can just program the right side and the left side is programmed as well.



Step Three

Program coffee machine for correct extraction of coffee

Extraction Rate – Basic Guide

1. Fill double group handle with approx. 18 grams of coffee,
2. Tamp,
3. Place in group head,
4. Press button with 2 cups (its usually more to the right of the pad),
5. Press timer at same time,
6. Do again but for single group handle with button with 1 cup.

Table Extraction rates

Example

	2 shots espresso	1 shot espresso
Weight grams	18 - 20	9 - 10
Time seconds	26 to 28	26 to 28
Mls	60	30

Depending on taste you may add more coffee (grams) and extend the extraction time maximum 30 seconds extraction.

Different coffees are roasted at different temperatures which may mean you change the grind size/weight of coffee to suit.

Basic Guide

- Extraction too slow – reduce weight in filter basket.
- Extraction too slow – reduce tamping pressure.
- Extraction too slow – increase size of grind (make more course)

- Extraction too fast – increase weight in filter basket.
- Extraction too fast – increase tamping pressure.
- Extraction too fast – reduce size of grind (make finer)