

# ESPRESSO

## *Instructions*

### INITIAL WARM UP

1. Regulate portafilter and boiler temperature
  1. Before first drink, run a single blank shot through the portafilter
  2. For subsequent drinks, run a single blank shot into a vessel to get the boiler back to the correct temperature
2. Warm mug (can combine with above)
3. Add syrup to mug, if desired

### GRIND AND PREP

1. Dry portafilter thoroughly
2. Weigh 18.0g grams of beans
3. Spritz beans with water (RDT) and shake to coat
4. Set grind setting (*see chart*)
5. Grind and put into portafilter basket, with funnel attached
6. Distribute with WDT tool from the bottom up
7. Tap firmly to settle
8. Tamp evenly (double-tamping is fine)
9. Clean off any excess

### PULLING A SHOT

1. Hold down double shot button to start
2. Release button and start scale timer when you hear the pump turn on
3. Looking for 1:2 to 1:2.5 ratio (36-42g) in 25-30s, preferably around 28s

### CLEAN UP

1. Remove portafilter, knock out puck, and clean
2. If making more drinks, keep portafilter warm
3. When done with last shot, run 2 water-only single shots into a vessel to clean out the shower head
4. Occasionally or after heavy use — backflush 3-5x for 20s by holding down single shot button

### ADJUST

1. Grind finer to slow down
2. Grind coarser to speed up

# STEAMING MILK

## *Instructions*

### FILL PITCHER

1. Select appropriate size pitcher for mug/drink (*see charts*)
2. Fill just to the bottom of the spout line

### POWER UP BOILER

1. With towel underneath, run steam wand to full power (just starting to pulse fast), then shut off
2. Quickly proceed to next step

### START VORTEX

1. Insert steam wand into pitcher with tip fully beneath the surface
2. Angle pitcher to the side to create a vortex (ASAP)

### INTRODUCE AIR

1. Once vortex starts, raise wand to break the surface and introduce air - gentle paper tearing sound
2. 3-4.5 seconds, looking for 15-20% volume increase
  1. More volume increase for larger starting volume
  2. Takes slightly longer for bigger pitcher
  3. For a cappuccino, introduce more air at this stage

### SPIN

1. Lower steam wand below surface - don't break the surface again after this
2. Spin milk with a vortex until the pitcher is too hot to touch - don't overdo it

### PURGE AND CLEAN

1. Turn off steam wand fully before removing
2. Remove pitcher, wipe wand with towel
3. Purge wand

### PREPPING DOUBLE

1. Use a larger pitcher and add appropriate amount of milk
2. Texture milk slightly thicker than usual
3. Pour 70% into another pitcher, and then pour 20% back, for an even 50/50 split

# CLEANING INSTRUCTIONS

*Breville Bambino Plus*

## MANUAL BACKFLUSH

1. Place rubber backflush insert in portafilter (stored in stock Breville portafilter), and lock into place
2. Place towel under machine to catch excess water. Make sure it's sitting flat.
3. Hold down the double-shot button to start a shot cycle
4. Let run for 25s, then press button again to stop - allow liquid to release
5. Repeat until liquid flowing into drip tray looks clean, 2-3x

## CLEANING CYCLE

*Indicator: Buttons 1 & 2 flashing in succession*

1. Make sure water tank is full
2. Place towel under machine to catch excess water. Make sure it's sitting flat.
3. Place rubber backflush insert in portafilter (already in stock Breville portafilter), put in cleaning tablet or powder, and lock into place
4. Hold down single *or* double shot button
5. Allow automatic cleaning cycle to run fully. Takes at least 5-7min.
6. Run a few double shots to clear out water

## DESCALING

*Indicator: Buttons 2 + 1/3 flashing alternately  
Should be done approx. every 3 months*

1. Empty drip tray and fill water tank to "Descale" line, add ~51g of descaling powder, stir to dissolve
2. Place a ~2L container (2qt Cambro works) under group head and steam wand
3. Turn off machine and allow to cool
4. Hold down 1-cup and steam buttons [1+3] simultaneously for 5 seconds, until both buttons are illuminated solid
5. Press the 1-cup button [1] once to begin descale cycle
6. Allow a few minutes for the cycle to complete
7. The first half of the cycle is complete when 1-cup and steam buttons [1+3] are illuminated solid and the machine has paused
8. Empty/rinse container and water tank, fill the water tank with fresh water to the "Max" line
9. Replace container under group head and steam wand, press 1-cup button to activate rinse cycle, allow to complete
10. Empty/rinse/refill water tank