

How to make an espresso shot

Actual output · English source · 15 illustrated steps

01 / Weigh and grind beans

Turn on the digital scale, place the dosing cup on the platform, and tare the scale to zero.



02 / Weigh and grind beans

Scoop coffee beans from the storage canister into the dosing cup until the scale reads 16.0 grams.



03 / Weigh and grind beans

Turn on the coffee grinder and pour the weighed beans from the dosing cup into the top opening of the grinder.



How to make an espresso shot

Actual output · English source · 15 illustrated steps

04 / Prepare the espresso machine

Place a glass under the group head and press the single shot button to flush hot water through the machine, pre-heating it.

Safety: Hazard: Hot liquid and steam are released from the machine.



05 / Prepare the espresso machine

After the grinding sound stops, press down on the grinder's bellows multiple times to force out any remaining grounds, then turn off the grinder.



06 / Prepare the espresso machine

Remove the glass of hot water and use a folded towel to wipe the drip tray and front of the espresso machine.



How to make an espresso shot

Actual output · English source · 15 illustrated steps

07 / Prepare the coffee puck

Place a funnel on the portafilter, then invert the grinder's dosing cup over it and shake to transfer all the coffee grounds.



08 / Prepare the coffee puck

Insert the needle distribution tool (WDT) into the grounds and stir in a circular motion to break up clumps and evenly distribute the coffee.



09 / Prepare the coffee puck

Gently tap the side of the portafilter on the countertop a few times to settle and level the bed of coffee grounds.



How to make an espresso shot

Actual output · English source · 15 illustrated steps

10 / Prepare the coffee puck

Place the leveling tool on top of the portafilter and spin it several times to create a perfectly level surface for tamping.



11 / Prepare the coffee puck

Use the silver, spring-loaded tamper to press down firmly, then use the second, black tamper to perform the final tamp.



12 / Prepare the coffee puck

Take the metal puck screen and place it on top of the tamped coffee grounds inside the portafilter.



How to make an espresso shot

Actual output · English source · 15 illustrated steps

13 / Pull the espresso shot

Insert the portafilter into the group head of the espresso machine and turn the handle to the right to lock it securely in place.



14 / Pull the espresso shot

Place a cup under the portafilter, using a plastic spacer if needed, and press the double shot button to begin the espresso extraction.



15 / Pull the espresso shot

Allow the espresso machine to complete the double shot extraction, then prepare to clean the workstation.

