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CASO
DESIGN

Quick Guide Espresso Gourmet Latte (1821) for your espresso machine



**How to
create the
perfect
espresso**

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Observe the safety information and detailed descriptions of operation and cleaning contained in the instruction manual.

How to create the perfect espresso

1. Preparation

The device, the accessories and the coffee grinder (not included in the scope of delivery) should always be clean before use. Fill the water tank with fresh cold drinking water. Switch on the appliance and place the cups or glasses upright on the cup plate of the Espresso Gourmet Latte so that they preheat. Use fresh espresso coffee beans and a coffee grinder suitable for espresso, such as the CASO BaristaChef Inox, for the grinding process.

2. Grinding process and degree of grinding

Only grind as many coffee beans as you need for the preparation. Ground coffee loses a large part of its flavour within a short time. Select a fine grind and weigh the ground coffee powder using a digital scale. We recommend around 7 g of ground coffee for an espresso (20 ml to 30 ml) and around 14 g of ground coffee for two cups or a double espresso (40 ml to 60 ml).

With the BaristaChef Inox coffee grinder, the grind level can be adjusted and the exact amount of powder can be ground directly into the portafilter. The grind has a significant influence on coffee extraction and flavour. If the grind is too fine, the espresso will become too bitter too quickly. If the grind is too coarse, the espresso will be too sour.



3. Preheating

To achieve the optimum espresso temperature, preheat the machine by running it through with the portafilter inserted and without coffee powder. Press the espresso button once. Place your espresso cup under the spout to preheat it with hot water.

4. Tamp the coffee

Spread the coffee powder evenly in the portafilter. Pay attention to the MAX marking in the filter insert and wipe off the excess coffee powder residue from the edge of the portafilter and tap the portafilter briefly on the worktop or another suitable surface to „level“ it. To compact the coffee powder evenly, it is important to press the tamper firmly perpendicular to the filter insert with a contact pressure of approx. 15 kg. A kitchen scale helps to measure the pressure.



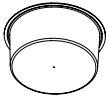
The tamping process influences the flavour of the espresso, as the compaction of the coffee powder creates a uniform resistance for the water flowing through.

- **Light tamping** leads to a loose coffee mass through which the water passes quickly. This makes the espresso watery and less aromatic.
- **Medium tamping** produces an espresso with a balanced texture and a full flavour.
- **Strong tamping** compacts the coffee powder very densely so that the water flows through very slowly. The result is a strong espresso with an intense flavour.


5. Insert the portafilter and dispense the espresso. Before enjoying the espresso, stir the espresso with a spoon to bring out all the flavours.

Note: The Espresso Gourmet Latte is equipped with double-walled portafilter inserts. This makes it even easier to prepare espresso, as the double-walled sieves basically consist of two connected sieves. This slows down the water during brewing, as it has to pass through two sieves with a narrow outlet opening. These inserts are particularly suitable for coffee powder that is purchased already ground. In this way, the inserts compensate for the often coarser grind of the coffee powder purchased so that the optimum brewing pressure is achieved and creamy espresso is brewed.

Double-walled portafilter baskets (Barista easy single & double)

| Basket | Amount | Quantity (g) | For use by | |
|---|--------|--------------|------------|---|
|  | Single | 7-11 g | Beginners | Freshly ground coffee and pre-ground coffee |
| | Double | 14-17 g | | |

Single-walled portafilter baskets (Barista professional single & double)

| Basket | Amount | Quantity (g) | For use by | |
|---|--------|--------------|------------|-----------------------|
|  | Single | 11-12 g | Experts | Freshly ground coffee |
| | Double | 18-19 g | | |

* 1 heaped measuring spoon = approx. 7 g

Set individual water quantity:

Espresso is also a matter of taste. If you want to set the amount of water individually, place one or two cups under the outlet of the portafilter. Press the espresso button for 3 seconds until it lights up green. Briefly press the espresso button again and wait until the brewing process starts. When the desired amount of espresso has been reached, press the espresso button again to stop the brewing process. The successful setting is confirmed by an acoustic signal that sounds 3 times. To set the individual amount of cappuccino, latte macchiato or milk foam, select the corresponding buttons. To set the amount of milk foam, please use the cappuccino button.

More Info



- ⚠**
- Caution hot steam can escape at device. Risk of burns.
 - Do not leave the device unsupervised when it is in operation, so that you can intervene quickly in the event of dangers.
 - Always insert the portafilter before you use the appliance.
 - Do not fill hot water into the watertank.
 - The milk nozzle emits hot milk when in use. Do not touch the nozzle.
 - Never reach under the outlet openings of the portafilter or the milk nozzle when the appliance is in operation.