

THE ART OF MAKING ESPRESSO WITH SUPERKOP

TWO SINGLE OR ONE DOUBLE

18 GR GROUND BEANS

60 ML WATER OF 95°C

25-30 SEC EXTRACTION



1 Clean and dry the tools and add ground beans. A double espresso needs ± 18 grams. Level the coffee evenly by hand, and by tapping the portafilter on the side. This prevents 'channeling'.



2 Start tamping. It is important to tamp horizontally and straight. Firm but not too strong. After tamping you should be able to turn the portafilter upside down without losing the coffee pack.



3 Place the cup onto the portafilter. Push it gently until you hear a soft click. It will then be solid enough and safe to carry to your boiling water tap or any other location you need.



4 Pour hot water into the watercup until the second marker line (60ml). The ideal temperature for espresso is $\pm 95^\circ\text{C}$. When using a boiling water tap, the water will be at the right temperature when pouring directly into the cup.



5 Slide the combination into the Superkop device. The extraction process starts now. Pull the lever 6 times in 25 to 30 seconds. The right pace is very important to get the ideal extraction. Don't go too fast.



6 Is the result an elastic, closed and hazelnut-coloured crema with specks? You just made the perfect espresso! Release the piston by pushing the lever towards the back of the device, and take out the watercup and portafilter.

TROUBLE SHOOTING

Situation	Grind of Beans	Amount of Ground Beans	Tamping Ground Beans	Extraction Process
Coffee runs too quickly through the filter, and you feel not much resistance on the lever. This may result in an espresso without any crema.	<p><u>Problem</u> Grind of beans is too coarse.</p> <p><u>Solution</u> Grind beans finer.</p>	<p><u>Problem</u> Not enough ground beans.</p> <p><u>Solution</u> Increase amount of ground beans in your portafilter.</p>	<p><u>Problem</u> Not tamped firmly enough or not leveled correctly.</p> <p><u>Solution</u> Level espresso correctly and tamp horizontally and firm enough.</p>	<p><u>Problem</u> Extraction process is done too fast.</p> <p><u>Solution</u> Keep the 25-30 seconds as guideline for the entire extraction process.</p>
Coffee runs very slowly, or not, through the filter, and you experience a lot of resistance on the lever.	<p><u>Problem</u> Grind of the beans is too fine.</p> <p><u>Solution</u> Grind the beans coarser.</p>	<p><u>Problem</u> Too many ground beans.</p> <p><u>Solution</u> Decrease amount of ground beans.</p>	<p><u>Problem</u> Tamped too firmly.</p> <p><u>Solution</u> Tamp horizontally and firm enough but not too strong.</p>	Not Applicable
Watercup does not fit well onto the portafilter, or combination does not slide into the device.	Not Applicable	<p><u>Problem</u> Too many ground beans. The pack should be as high as the top edge of the portafilter (before tamping).</p> <p><u>Solution</u> Decrease amount ground beans.</p>	<p><u>Problem</u> Not tamped firmly enough or not leveled correctly.</p> <p><u>Solution</u> Level espresso correctly and tamp horizontally and firm enough.</p>	Not Applicable



CLEANING

Portafilter	Clean with hot water and dry before use, dishwasher can be used.
Drip Tray and Grid	Clean with hot water, dishwasher can be used.
Housing	No need to clean, just for the looks (wearing plate and bottom piston).
Watercup	Clean with hot water and dry with soft cloth, don't take apart the bottom and don't use dishwasher.