

E.S.E. Pod Espresso

- Store porcelain cups on top of the machine to keep warm, and do not stack more than 2 high.
- Gently remove the pod from wrapper.
- Discard the pod if it is damaged (crushed, wet, etc.).
- Place pod with the logo facing up in filter holder.
- 1 E.S.E. Pod = 1 Espresso.
- To make a double you must brew 2 separate pods.
- Whenever possible, brew directly into serving cup, especially for espresso and cappuccino.
- NEVER USE A POD TWICE!
- After the brew cycle is complete, remove the spent pod and discard it. Never leave a used pod in the filter-holder.
- Always keep the filter-holder in the machine when not in use to retain heat.
- NEVER serve lemon with espresso.



ESPRESSO PREPARATION E.S.E. PODS

The Easy Serve Espresso or E.S.E. pod is a pre-measured and pretamped dose of coffee specifically designed for espresso.

With the E.S.E. serving and the E.S.E. espresso machine, anyone can prepare a consistently good cup of espresso coffee.

Perfect espresso coffee with ease.

Formula:

1 POD: 7 grams

Coffee Temp: 194° -201°F

Extraction: 20 - 25 seconds

Volume: 0.75 oz / 25 ml
(measured without crema)



PROCESS



1 Remove the pod from the package **If the pod is damaged (Crushed, wet...etc...) It must be discarded.**



2 Place pod with the logo facing up in filterholder.



3 Insert filterholder in machine.



4 Press the single dose button. The machine will automatically shut off at the correct volume.

1 pod = 1 espresso.

To make a double you must brew **2 separate** pods

NEVER USE A POD TWICE!



5 After the brew cycle is complete, always remove the spent pod and discard it. Never leave a used pod in the filterholder.



6 Re-insert the filterholder in the group.

TIPS



The serving has to be placed with the logos facing up

It is recommended the cup be preheated.

If the drink is an espresso or cappuccino, brew directly into cup you are serving in. If you are making several drinks, the espresso should always be the last item prepared before being sent to the table. Do not serve lemon peel with espresso.

The E.S.E. Pod adaptor is an illy patented device, which enables most commercial espresso machines to convert to the illy E.S.E. system.

Milk Steaming

- For hot drink preparation, whole milk is recommended (Unless alternative is requested by the customer)
- For best results, have several sizes of pitchers on hand (12 oz, 20 oz and 32 oz).
- Always use a clean pitcher and fresh cold milk.
- Steam only the amount of milk you need for the drinks you are preparing .
- Fill pitcher 40 – 60% of capacity (Or to the bottom of the spout) with milk; DO NOT overfill.
- Place the tip of the steam wand over the drain tray grates and purge the wand for 2 – 3 seconds to ensure the steam is full and the tip is clear of blockages.
- Keeping the pitcher straight, angle the wand just off center into the milk, keeping the steam tip right below the surface to ensure proper air injection at the start.
- When engaging the steam, hold the pitcher steady. Slowly move the pitcher down as you steam to build froth.
- Do not move the pitcher around in circles or bounce up and down, This creates big bubbles.
- Place free hand on the side of the pitcher. When the pitcher feels warm, slowly move the pitcher up so the tip is just below the surface.
- The final temperature should be 140-160°F. (If using a thermometer, disengage steam at 130-140°F
- Place pitcher aside after steaming and purge the steam wand and wipe down with a dedicated, sanitized towel.
- Tap pitcher on counter to remove big bubbles then swirl the milk until it is shiny.
- Consistency of the milk should be like wet paint
- Pour quickly through the center of the coffee. Pour from a high angle for Caffè Latte, low angle for Cappuccino



MILK STEAMING HEATING AND FROTHING

Stock several size pitchers. A standard set includes a 12 oz, 20 oz and 32 oz size.

Steam only the amount of milk you will need for the beverage you are preparing.

For best results use a straight sided stainless steel pitcher with a pointed spout



The consistency of the froth will vary depending on the fat content in the milk.

Whole Milk is recommended for hot drinks.

Skim/low fat for cold beverages.

PROCESS



1

Use a clean pitcher and fresh cold milk. Do not overfill the pitcher. Only use the amount of milk needed for what is being prepared. Fill just below the bottom of the spout.



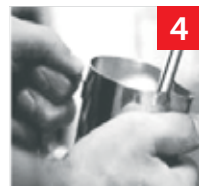
2

Place the steam wand over the drip tray. **Do not touch the metal it is very hot.** Turn the knob to open the steam valve for a few seconds. (May be push button or lever) This purges the wand and tip. **This eliminates condensation and ensures the wand is clear of any blockage**



3

Place the steam wand tip just under the surface of the milk. Angle the steam wand slightly off center towards the wall of the pitcher. Do not submerge it deep. Build the froth at the surface while the milk is cold.



4

Turn on the steamer. Keep the wand near the surface. Place your free hand on the side of the pitcher. There will be a high pitched hissing.



5

Build the froth by slowly moving the pitcher down; do not move in circles or bounce up and down, keep steady.



6

Once you feel a little heat and build a good head of froth, dip the tip of the wand deeper in the milk(3/4"). The milk will begin to roll. This action will create the thick microfroth. **If the milk rumbles it is burned.**



7

When the side of the pitcher is hot to the touch, turn off the steam. The final temperature range 140°-160°F.

HANDLING AND POURING



1

As soon as you are done steaming, put the pitcher down and let it rest for a few seconds.



2

While milk rests, purge and wipe down the wand. **Always use a dedicated sanitized cloth for steam wand cleaning that should be used for only this.**



3

Tap the pitcher on the counter to get rid of any big bubbles then swirl the pitcher. Watch the surface of the milk as you swirl; it will appear shiny and smoother.



4

When pouring, the milk should look like the consistency of wet paint.



5

Once the milk has been swirled begin to pour into the coffee right away while it is mixed.

MILK POURING BASICS

Caffè Latte

When making a Caffè Latte, fill the cup almost to the top by pouring quickly from a high angle to allow the milk, which is heavier than froth, to fill the cup.

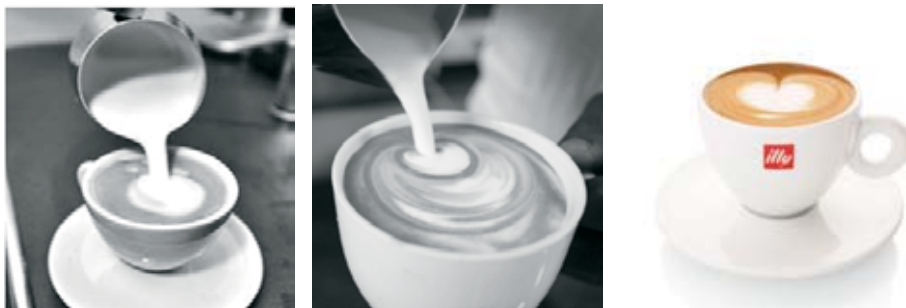
Then bring the pitcher down to a low angle slowing near the top to allow froth to finish the cup.



Cappuccino

When making a cappuccino, swirl and pour close to the cup, in the center. Pour quickly to ensure proper froth to milk ratio.

When preparing two cappuccinos, to ensure proper ratio of froth and milk, swirl the milk and pour 1/2 into another pitcher or container and set it aside. Pour the first cappuccino and then pour the milk you set aside back into the pitcher, swirl and pour the second.



Pouring in larger paper cups requires speed and practice. If it is challenging to get the correct ratios of milk and froth for pouring a latte or cappuccino in a large to go cup, it may be useful to use a spatula to ensure that there is the correct ratio of froth to milk.

