



CH. II: ESPRESSO STANDARDS

ADJUSTING THE GRIND

Redline is best pulled at 1.5oz-2oz over 22-26 seconds. If you carefully follow the steps of the espresso standard but your espresso does not pull the correct volume within the time frame, you need to make a grind particle size adjustment.

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To adjust faster: If your espresso takes longer than 26 seconds to get 1.5oz-2oz, then you need to adjust your grind to be more coarse. Locate the grind adjustment wheel - it will typically be located just under your hopper. Make a small adjustment toward 'coarse' or on some grinders 'faster'. One notch is equivalent to 1-2 seconds. A coarser grind makes espresso flow more quickly.

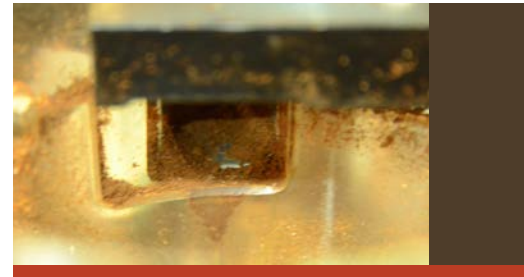


To adjust slower: If your espresso takes less than 22 seconds to get 1.5oz-2oz, then you need to adjust your grind finer. Locate the grind adjustment wheel - it will typically be located just under your hopper. Make a small adjustment toward 'fine' or on some grinders 'slower'. One notch is equivalent to 1-2 seconds. A finer grind makes espresso flow more slowly.

Notes:



- 2** Purge the chute. Once you make the adjustment, there will be a few grams of coffee stuck in the chute between the grinding burrs and the dosing chamber. This coffee is 'trapped' at the old grind setting. You will need to purge it by running the grinder for a couple of seconds, then discarding the coffee from the dosing chamber.



- 3** Test the new grind. Pull a shot at the new grind level. Make sure that it is pulling 1.5oz-2oz in 22-26 seconds. If not, adjust until you are within that range.

Notes:
