

## User Tips for the ECM Giotto Premium



### Getting Started

Tips for making the “perfect” shot of espresso with your new Giotto machine...

Before turning it on in the morning always check the water level and fill as needed.

Turn the machine on about 20 minutes before you are ready to use (we have noticed that it will heat up and the pressure will measure 1.2 in about 10 minutes but that doesn’t give the group head and Portafilter handle enough time to heat up to the best temperature for brewing a great shot).

Always leave the Portafilter handle in the group head (where it fits into the machine for brewing) except when filling with coffee or cleaning – this helps maintain the thermal stability of the brewing head allowing the coffee to be brewed at the correct temperature 90 – 94 degrees c.

Before brewing your first shot in the morning open the steam wand enough to “blow out” the condensation / water that settles in the tip and verify that the pressure showing on your gauge is real.

Secondly, without coffee in the Portafilter pull the brewing lever up and let the water run through the group head and Portafilter to help warm this unit (this will result in a better first shot).

### Selecting the Right Grind, Dosing and Tamping

The correct amount of coffee dispensed into the portafilter handle in conjunction with the right grind selection is very important to create the best possible professional espresso.

Now you are ready to brew your shot – Most people prefer to have a richer double shot of espresso, so use the double Portafilter handle to make your double shot with.

**Step 1**, grind off only as much coffee as you need to slightly heap and over fill the portafilter basket.

**Step 2**, tap lightly a couple of time, the handle down and onto the counter to settle the heaped mound further into the basket collapsing the grounds together and dispersing the air pockets.

**Step 3**, with your finger, brush the excess grinds flush with the rim of the basket.

**Step 4**, now with your tamper, apply firm downward pressure compacting and locking the grinds down together, making sure that the top of the pack is flat and even so that when the water hits the coffee pack, it flows over and through evenly. Wipe off and clean the excess coffee grounds from the rim of the Portafilter.

You can check that the tamped coffee environment is correct by turning the portafilter upside down and the pack should stay inside the handle, not end up on the floor.

### **Making Espresso**

**Step 5**, briefly lift the handle of the machine and allow a couple of seconds worth of water to be flushed through the group head before locking the handle up and into the group head. This will flush and wash the remains of the spent grinds from the previous shot away before starting your new and fresh espresso extraction.

**Step 6**, lock the portafilter handle up and into the machine group head firmly but not over tight. Lift and pull the lever up. Lifting the lever will start the water pump & the brewing process, there should be a 3 to 5 second delay after the pump starts before you see the espresso start to drip then flow slowly in a suspended manner into you cup / glass.

**Step 7**, once you see the pour of espresso start to change from a rich dark reddish brown colour and slowly become or change into a lighter yellow sandy colour and run faster into the cup then the best part of the shot has already been extracted and then you should shut down the group lever all the way back to the off position to end the process.(each time you shut the group lever down and off, there should be release of water from underneath the group) (You should only expect to get around 20 to 30 mills of espresso out of each shot).

**Tip:** What you are looking for in an ideal pour from the spout of your portafilter handle is a rich dark reddish brown honey syrup like, drippy suspended, oozy lava like, “you get the picture” that’s espresso!

**Tip:** If your shot is brewing and pouring too fast and the colour is quite pale then usually the coffee grind is too coarse (needs to be ground finer) or if the shot is taking too long (you are burning the coffee) the grind is too fine (needs to be ground coarser).

Another reason the shot could be “pouring fast” is if the machine's group head and/or group handle is not hot enough – that is why it is recommended letting it warm up 20+ minutes and running the hot water through the group head before brewing but usually it means that there is not enough coffee in the handle and/or the grind selection is far too coarse, causing less resistance for the water to pass through.

Depending on which brand and freshness of coffee you are using, the time to “brew a shot” should take 18 – 25 seconds. Some darker roasts recommend 25 – 30 seconds (check with your roaster).

Time the shot from the time you pull the lever up until the top of the crema reaches or is slightly above the line on the 20 to 30 mill shot glass.

### **Milk Texturing with Steam**

People have recommended steaming the milk first (if making latte) before brewing a shot – we have done it both ways.

If steaming the milk first, fill your small pitcher about half way with milk... once again blowing out the water in the steam wand before putting the tip of the wand just under the surface of the milk, close to the side of the pitcher, and turn on the steam wand.

To get the best foam – you want the milk to move in a circular motion (like a whirlpool) this expands the milk making it smooth and foamy. As the milk expands and grows in the pitcher you can move the tip of the wand down towards the bottom of the pitcher.

To check the temperature of the milk you can do several things – some people use thermometers; some prefer to check it with the palm of the hand (the middle or center of your palm is similar in sensitivity to the palette of your mouth).

To check with your hand – touch the centre of your hand to the bottom edge of the pitcher – touching and then taking it away – repeating this motion until you feel it is at the temperature you want.

A secondary way to check is as the milk gets hotter and the steam wand is down in the pitcher the “pitch” of the steaming noise will deepen. You will notice this as you become more familiar with the machine.

Always watch the pressure gauge when steaming milk – this process takes the

most pressure and you want to make sure that your pressure does not drop below 0.5 (you should be able to steam your small pitcher of milk and still be in the correct range). If your pressure begins to drop below 0.5, stop steaming immediately – and allow pressure to rebuild. Continuing to steam may allow milk to be drawn into the boiler damaging your espresso machine.