



## **DOMOBAR JUNIOR - INSTRUCTIONS FOR USE**

### **Turning On & Heating Up**

- Lift the lid and fill the reserve tank with water –filtered (half micron with limescale inhibitor) is highly recommended. We recommend using an Everpure water filter, or similar. Alternatively use bottled water with very low levels of calcium & magnesium. Parts failure caused by poor water quality is not generally covered under warranty.
- Turn the power on by moving the switch on the front panel below the group head handle to position 1. (Position 0 is power off)
- Open the steam wand tap fully. Wait until a trickle of steam/water starts to come out of the wand and close the tap. This will take a few minutes.
- Wait until the steam gauge needle (left hand side above the steam wand tap) reaches about 1.2 bar and the light by the gauge turns off. The water is now at the right temperature and the steam is now up to the right pressure.



**Steam Pressure Gauge**



**Group Head Pressure Gauge**

- Turn the group head lever up and pour off some water. This will heat up the group head to its ideal temperature. This action only needs to be done when starting up the machine from cold.



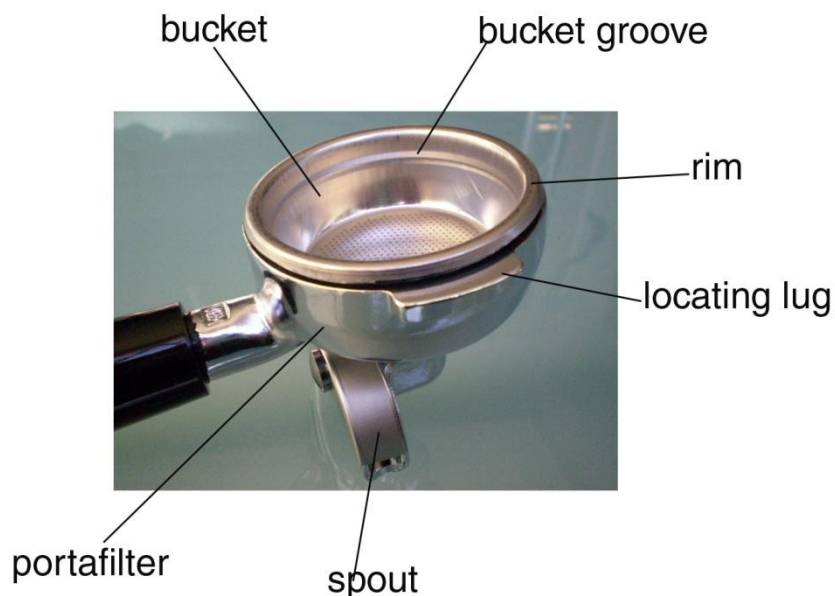
**Lever in the On Position**



- You are now ready to make espresso; the next step is to grind fresh coffee. Always use beans and grind your coffee fresh right before you make your cup. Pre-ground & packed coffee will not deliver anywhere near the potential of freshly ground coffee. Either flat or conical “Burr” grinders are highly recommended. Blade grinders will not cut in the required manner and will produce inferior coffee similar to (or even worse than) pre-ground.

### Tamping the Coffee

The purpose of tamping is to compact the coffee to create the required pressure when the water passes through the ground coffee on its way to the cup. The compaction needs to be dead straight so when you look into the handle the surface of the compacted coffee looks parallel to the rim of bucket.



- The best way to ensure a straight compaction is to get your forearm inline with the tamper’s handle. Let your forearm guide your elbow and shoulder into position. When pressing down on the coffee keep your forearm as straight as possible, that is, at 90 degrees to your bench top.
- The amount of pressure you are applying to the coffee is in the region of 10 to 15 kgs. This is not easy to judge. Try pressing the tamper down on a set of bathroom scales to get a feeling of the force required.



## **Tamping Process - Step by Step**

- Grind an appropriate amount of coffee into your handle. With the single handle this will be about 8 or 9 grams. With the double handle about 17 or 18 grams.
- Tamp the coffee down as follows:
  1. Place the tamper on top of the ground coffee



### **Handle Loaded & Ready to be Tamped**

2. Press down lightly (half strength) at this stage so that the coffee is a few millimetres below the surface of the rim. Check you have pressed straight down.
3. Gently tap, once or twice, with the handle end of the tamper, the lower side of the portafilter to free any stray grinds left around the bucket edge.
4. Apply the full strength press of the tamper (10to 15kg of pressure).
5. After ceasing to apply full force gently spin the tamper approximately 180 degrees to polish the coffee's surface.
6. The tamped coffee should be between a millimeter or so below, and, up to, the bucket groove inside the bucket. If the groove is not visible there is too much coffee in the handle. In this case remove the coffee from the handle, throw away, and start the process of grinding and tamping again.

## **Time Frame For Using Ground Coffee**

There are a number of differing views about how long ground coffee stays fresh enough to deliver a quality espresso, ranging from 20 minutes to a few hours. In the end we suggest you may like to experiment a little to discover if time influences flavour for you.



It is obvious though, that using ground coffee immediately produces the most spectacular crema.

## **Grinder Cleaning and Maintenance**

### **Hopper**

Oil from the coffee beans will over time build a residue. Clean periodically with warm water and detergent. Ensure the hopper is completely dry before refilling with beans. Do not get water (or any other liquid) at all inside the grinder.

### **Burrs**

The burrs will need to be replaced from time to time. Under normal use (in a home environment) the burrs should last several years. When burrs go blunt the grinder will struggle to produce the very fine espresso grind required and will also produce a lot of heat which can burn the coffee.

Burrs can also go blunt for reasons other than normal wear. Examples of this are if the blades come into contact with each other, or if something other than coffee bean goes through the grinder. Never attempt to dismantle or replace blades yourself, if you believe the burrs are ready for replacement then please contact Chiasso.

## **Making Espresso**

Grind coffee, load handle and tamp



Before locking the handle in place turn the lever up for about 5 seconds to allow some water through. Lock the loaded handle into the group head by



turning right once the lugs from the handle have slotted into the lug grooves in the head. Place cup(s) under the handle spout.



**Lever Off**



**Lever On**

Pull the lever on the group head up. Lift the lever up immediately (to horizontal) after you have locked the handle in place and set up your cup(s). The pump will turn on and water will start to travel through the coffee and exit the handle spout into the coffee cup. Pull the lever all the way down (to vertical) to stop the extraction. Remove the handle.

### **Espresso Extraction**

The espresso extraction needs to start flowing into the cup within 5 to 10 seconds from lifting the lever and then take a further 20 to 25 seconds to produce 30mls (per shot). Some variation can exist with different blends, but this is a good rule of thumb.

For a single shot there should be no more than 30 ml of espresso in your cup, and for a double shot no more than 60 ml.

The group head pressure gauge (right hand side) is an important guide to the quality of the extraction. The pressure gauge needs to reach at least 9 bar under coffee extraction. It may take about 10 seconds for the gauge to rise to its final reading.



## **Extraction Quality – The Crema**

**Good extraction:** Produces a 30 ml shot that is topped with about 5 or 10mls of golden brown foam, known as the crema. The crema should be neither too light nor too dark, and there should be no holes.

An Italian test of crema quality: Put a teaspoon of coffee on top of the crema in an espresso (demitasse) cup. The sugar should slowly sink through the crema, which will then reform over the top.

**Under Extraction:** The espresso pours too quickly (i.e less than 20 seconds), the machine may not be hot enough or the pressure gauge reading might be below the ideal range. The crema will be a pale colour, and the espresso will taste sour or bitter.

**Over Extraction:** Occurs when the espresso pours too slowly (drips out), that is it took longer than 30 seconds to have the right amount in the cup.

Note: when not in use you may find the group head gauge wandering around the dial. This is ok. The gauge will reset itself to 0 and rise when an extraction is being made.

Under and over extraction are classified as poor; because the taste, aroma and appearance of the espresso are compromised.

## **Basic Café Coffee Menu**

**Espresso:** See above

**Long Black:** Double Espresso with hot water added. The water can be put into the cup first and the espresso poured on top, or vice versa.

**Machiato:** espresso with a staining of frothed milk on top.

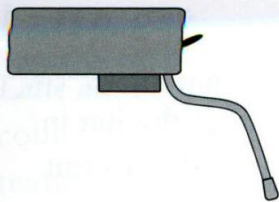
**Cappuccino:** Espresso with a steamed and frothed milk added. The classic definition is 1/3rd espresso, 1/3<sup>rd</sup> steamed milk, and 1/3<sup>rd</sup> frothed milk on top. The New Zealand style has more steamed milk and approximately 10 mil of frothed milk on top.

**Flat white:** Like a cappuccino but with very little foamed milk on top. The milk tends to blend with the coffee more than with the cappuccino.

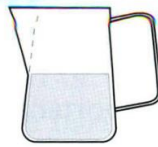
**Latte:** Larger cup/glass/bowl version of the flat white.



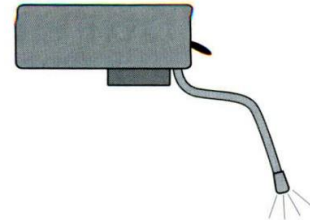
## Steaming/Frothing Milk



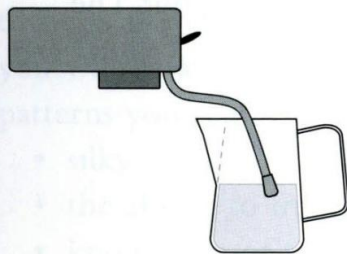
1. USE A CLEAN STEAM WAND.



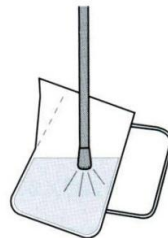
2. SELECT THE JUG AND ADD COLD MILK.



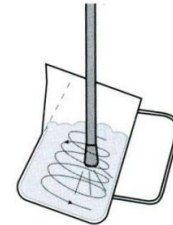
3. BLEED THE STEAM WAND AND THEN TURN IT OFF.



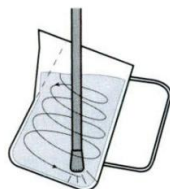
4. PLACE THE WAND IN THE MILK JUG. THE TIP SHOULD BE SLIGHTLY BELOW THE SURFACE OF THE MILK.



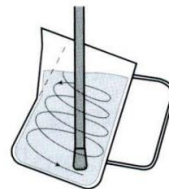
5. TILT THE JUG AND TURN ON THE STEAM.



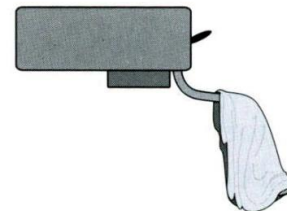
6. THE MILK SPINS AND THE VOLUME INCREASES.



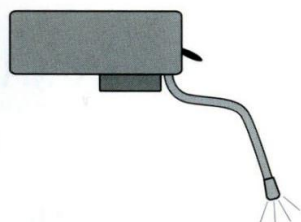
7. ONCE YOU HAVE MADE THE DESIRED AMOUNT OF FOAM, RAISE THE JUG TO MOVE THE WAND TIP TOWARDS THE BASE OF THE JUG TO HEAT THE MILK.



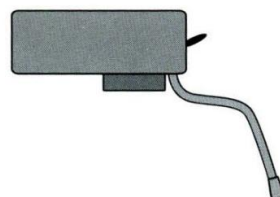
8. WHEN THE MILK HAS REACHED THE CORRECT TEMPERATURE, TURN OFF THE STEAM AND REMOVE THE JUG.



9. WIPE THE STEAM WAND CLEAN.



10. BLEED THE STEAM WAND.



11. TURN OFF THE STEAM.



### **Important Notes on Milk Steaming:**

1. When turning the steam tap off stop turning just after the steam stops flowing. If the tap is regularly over tightened the seal will wear prematurely and cause the steam wand to leak water when not in use.
2. If milk is left to build up on the steam wand wipe off with a warm damp cloth. Never soak the wand in a container of water as this could allow milk to be inadvertently sucked into the boiler causing contamination (a very expensive repair!)

### **Domobar Junior Maintenance**

Maintenance can be divided into tasks for you to do and more specialized types which require trained technicians to complete.

An espresso machine of this type should be taken to a service company every 12 to 18 months to check on the condition of amongst other things the wearable components and lime scale build up.

Contact Chiasso to arrange a service.

### **Your Cleaning Tasks**

#### **Back flushing with Espresso Detergent**

- At least once a week, if not more often, remove the bucket from the handle and place the back flush disc in. (this is the "blind" bucket which has no holes). Be careful not to lose the wire bucket clip.
- Put a teaspoon or so of Backflush Powder into the blind basket.
- Lock the handle up into the group, as you would if making a coffee.







### **Handle with Bucket removed & Backflush Disc**



**Blind Bucket Loaded with Powder**

- Turn on as if to make a coffee for about 10 seconds and turn off. Wait 10 seconds (this is for soaking).
- Repeat this action five or six times, but for a shorter period (say only 3 or 4 seconds). This is designed to clean the diffusion screen where old coffee grinds and coffee oil can be sitting, particularly on the unseen side of the screen.



**Diffusion Screen Inside the Group Head**

- These old grinds and oil buildup quickly and will badly affect the taste of the espresso (increasing bitterness) and can eventually, if not flushed, cause the water flow through the coffee grinds to be interfered with.
- Give the group head seal a brush with your coffee tool or similar head cleaning brush (or even an old toothbrush) to clean grinds from its surface. Do not remove the seal or screen from the group head unless shown by an experienced operator.



**Head Seal and Diffusion Screen**

### Weekly Handle Maintenance

Soak group handle (metal part only) filter basket, and blind filter in hot water with a teaspoon of espresso detergent overnight.

Thoroughly rinse before reassembling.

Note: It is preferable that the plastic handle grip does not come into contact with solution as it may become faded.

### Exterior Surface

The easiest and safest way to clean the surfaces is with a dampened microfibre cloth which requires no sprays and will not scratch the metalwork.

To polish - simply use very hot water and apply with a damp microfibre cloth to a small section of the machine at a time. Then rub dry with a clean dry cloth before the water has dried on the surface.