

1. Remove Handle & Flush

Activate water, for up to 5 sec. By pushing one of the pre-programmable buttons

2. Clean Coffee Basket

Wipe or rinse-clean any remaining grinds

3. Dispense and Tamp Coffee

Dose sufficient coffee into the filter-basket

Tamp coffee using sufficient pressure
Ensure 'tamp' is even & flat

Position handle on machine and extract immediately

**4. Extract Coffee**

Activate the appropriate button on the pre-programmable pad. The Pour should be thin and even (match-sticks) approx 20 sec

5. Steam Milk

Fill stainless steel milk jug with just enough cold milk as required for immediate use.

Submerge the steam wand in the milk - approx 2 cm

Angle the jug to the wand and turn-on fully the steam valve.

Place hand on the bottom of the jug immediately

Angle the jug and wand so as to obtain 'the swirl' - i.e. a whirlwind-like 'spin'

Maintain this swirl throughout the frothing process

Lower the jug and allow the steam wand to aerate the milk (maintain that swirl!)

Maintain this momentum until the jug starts to warm

When the milk reaches 70°C turn the steam-valve Off

**6. Pour**

Tap the milk jug on the counter and 'swirl'

the jug in a circular-motion repeatedly to dissipate larger bubbles and blend the froth and milk together

Pour the milk - see menu for different coffees

Back Flushing Your Machine with Chemical

Begin by removing your group handle and activating the pump to flush the group head

Pre Clean the group head and seals using a brush to clean around the rubber seals and a scourer to scrub the shower screen

Remove the filter basket out of the group handle and insert the blind filter

Add ¼ teaspoon of Cleaning Agent into the basket and then lock the handle into the group head

Activate the water/group for at least **25 seconds**

Stop the water, and allow the chemical to rest in the handle for **15 seconds**

Repeat steps 5 and 6 at least 5 times

Remove the Group handle and flush the group with fresh water

Extract a least 2 coffees from each group prior to extracting a coffee for a customer

Cleaning Your Group Handles

Remove the Filter Baskets from the handles

Scrub with mild detergent both the inner part of the group handle and the filter baskets with warm water, mild detergent and a soft scourer.

Rinse off detergent

Handles and baskets must be soaked in hot water with a teaspoon of chemical agent at least **TWICE a week** – See diagram

**Cleaning the Grinder**

Daily - empty & clean the coffee hopper by emptying the coffee beans into a storage container and wiping the hopper inside and out, using paper towel

Once a week - empty the dosser and brush out all ground coffee



Mokador Caffe Pty Ltd

Unit 12 86-88 Falconer St West Ryde NSW 2114

PH: 02 9877 5552 EM: sales@mokador.com.au

www.mokador.com.au

Observe the flow of the espresso that is extracted

The Pour should resemble a thin "Pasta" or "Match Stick"
Golden honey in colour

A Fast POUR = Weak, insipid coffee
A Slow POUR = Strong, bitter, acidic coffee

Adjusting The Grind

The grind is too course if:

Pour is fast and thick
Light Yellow in colour

Action

*Adjust grind to a finer texture
Move the grinder collar **ONE** Notch towards the **MINUS** sign Retest, adjust and retest until the flow is correct.*

The grind is too fine If:

Pour is slow and thin
Dark Brown in colour

Action

*Adjust grind to a courser texture
Move the grinder collar **ONE** Notch towards the **PLUS** sign Retest, adjust and retest until the flow is correct.*

Other useful coffee tips

Avoid Grinding Too Much Coffee

Turn your grinder off during quieter periods.
Coffee starts to lose some of its delicate aroma and taste when it is ground.

Empty The Doser Every Night

Grind coffee as you need it. Especially close to close of trade.

Wipe Out The Perspex Hopper Every day

Use a paper towel to remove the coffee oils.
Never use detergent.



Start with **cold** milk

Never pour into your pitcher more milk that is required.

A stainless steel pitcher works best.

It is recommended that you use a thermometer to get the milk to the correct temperature of 65 degrees.

Always purge the steam wand first.

Submerge the steam wand into the centre of the milk jug approx 2 cm below the surface of the milk and quickly turn the steam on full power.

Slowly Adjust the wand so that it is pointing off centre in order to get the milk to flowing in a rapid, circular motion. Maintaining this fast, circulating vortex is vital.

Then, slowly lower the pitcher until the tip of the wand is just below the surface of the milk (keeping the circulation going). When you can hear a hissing noise, similar to bacon frying, you have reached the perfect position for the wand to inject air into the milk.

Keep the pitcher still.

Try to maintain this hissing noise while keeping the milk rotating. You will have to slowly lower the pitcher as the milk volume rises in order to keep the wand tip just under the surface.

Continue steaming until the milk reaches 65 degrees.



Short Black/Espresso
30mls of water extracting 8gms of Premium Italian Mokador Coffee.
Served in a warm porcelain espresso cup.



Macchiato
Mokador espresso stained with a dash of milky froth.



Long Black
Double shot of Mokador espresso layered over boiling water



Flat White
Mokador espresso shot topped with steamed silky milk leaving the surface of the coffee perfectly flat and even.



Cappuccino
Mokador espresso shot, 1/3 Steamed silky milk, 1/3 Creamy textured milk Finished with a light sprinkle of chocolate



Caffe Latte
Mokador espresso shot and steamed silky milk. Creamy textured milk is then added with a ring of froth no more than approximately 3cm from the ring of the glass.