



COFFEE TRAINING MANUAL

Beverages



Coffee Beverages

As leaders in coffee we have gained a great amount of experience in making the perfect espresso and cappuccino over the years. All our recipes have been developed in order to be able to satisfy different consumer tastes and be closer to countries cultures.

And... listening more and more to the input from the markets we keep on introducing new recipes. Here you can see the variety of coffee beverages De'Longhi machines can produce (model dependant).



Coffee



ESPRESSO

Origin: Italy

PROCESS

- Grinding
- Coffee powder: 6-11 g (according to aroma)
- Brewing
- Infusion: high pressure (9-12 bar)

RESULT IN CUP

- Quantity: 40 ml
- Cream: compact and nut-coloured
- Taste: intense

OCCASION OF USE

- short-term pleasure every moment of the day
-



DOPPIO+

PROCESS

- Grinding
- Coffee powder: 15 g
- Brewing
- Infusion: higher pressure than espresso

RESULT IN CUP

- Quantity: 120 ml
- Cream: thicker and darker than espresso
- Taste: stronger than espresso

OCCASION OF USE

- need for energy
-



LONG

Origin: USA, Australia

PROCESS

- Grinding
- Coffee powder: 2 grindings of 5-9 g (according to aroma)
- Brewing
- No pre infusion
- Infusion: impulse mode lower pressure than espresso

RESULT IN CUP

- Quantity: 160 ml
- Cream: thinner and lighter than espresso
- Taste: similar to an Americano, perfect for drip coffee lovers

OCCASION OF USE

- long-lasting pleasure every moment of the day

Coffee and Milk



COFFEE

Origin: Germany & Central Europe

PROCESS

- Grinding
- Coffee powder 8-14 g (according to aroma)
- Brewing
- Infusion: no pre infusion, high pressure

RESULT IN CUP

- Quantity: average 180 ml
- Cream: thinner than espresso
- Taste: balanced and delicate

OCCASION OF USE

- long-lasting pleasure every moment of the day
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CAPPUCCINO

Origin: Italy

PROCESS

- Coffee & Milk quantity: balanced (80 ml coffee / 70 ml milk)
- Milk foam: maximum level
- Delivery order: milk first, coffee afterwards

RESULT IN CUP

- Visual: separate layers of foam, coffee and milk
- Milk foam: white with milky taste

OCCASION OF USE

- every moment of the day
 - people who want to taste coffee and milk separately
-



CAPPUCCINO+

PROCESS

- Coffee quantity: Doppio+ (120 ml)
- Milk quantity: 70 ml
- Milk foam: maximum level
- Delivery order: milk first, coffee afterwards

RESULT IN CUP

- Visual: darker than cappuccino separate layers of foam, coffee and milk
- Milk foam: white with milky taste

OCCASION OF USE

- need for energy
- people who want a cappuccino with a strong coffee taste

Coffee and Milk



CAPPUCCINO MIX

PROCESS

- Coffee quantity: 80 ml
- Milk quantity: 70 ml
- Milk foam: maximum level
- Delivery order: coffee first, milk afterwards

RESULT IN CUP

- Visual: uniformly brown milk drink
- Milk foam: light brown with coffee taste

OCCASION OF USE

- every moment of the day
 - people who loves melted milk and coffee tastes
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LATTE MACCHIATO

PROCESS

- Coffee quantity: 60 ml
- Milk quantity: 90 ml
- Milk foam: medium level
- Delivery order: milk first, coffee afterwards

RESULT IN CUP

- Visual: separate layers of foam, coffee and milk
- Milk foam: white with milky taste

OCCASION OF USE

- every moment of the day
 - people who want to taste coffee and milk separately
-



CAFFELATTE

PROCESS

- Coffee quantity: 60 ml
- Milk quantity: 240 ml
- Milk foam: minimum level
- Delivery order: milk first, coffee afterwards

RESULT IN CUP

- Visual: separate layers coffee and milk
- Milk foam: little layer of white foam with milky taste

OCCASION OF USE

- every moment of the day
- people who want to taste coffee and milk separately

FLAT WHITE

PROCESS

- Coffee quantity: 60 ml
- Milk quantity: 200 ml
- Milk foam: medium level
- Delivery order: milk first, coffee afterwards

RESULT IN CUP

- Visual: separate layers of foam, coffee and milk served in a ceramic cup
- Milk foam: white with milky taste

OCCASION OF USE

- every moment of the day
- people who want to taste coffee and milk separately



The measurements provided for these beverages are based on the standard setting and medium aroma. Please note that quantities can vary depending on the chosen length of coffee, aroma and also the foam to liquid ratio and milk type used. For further information on measurements please contact the De'Longhi Marketing Team.

Other Beverages



Espresso Macchiato

A recent beverage added to our latest models is the Espresso Macchiato, this is a 30 ml shot of espresso topped with a small amount of milk. As different varieties of milk can produce different quantities once steamed it will dispense the milk for 6 seconds unless customised.



Hot Milk

On some of our fully automatic coffee machines there is a programme to dispense hot milk, the quantity will depend on the milk used and can be adapted manually. On fully automatic machines without a specific milk only button it is possible to double press one of the milk beverage buttons e.g. Caffelatte, Cappuccino and Latte Macchiato to dispense hot, frothy milk.



Hot Water (tea infusions)

Hot water can be delivered from the spout on our machines in order to make tea or perhaps 'top up' a coffee beverage. The machines are programmed to automatically deliver 250 ml of hot water but adjustments can be made manually.



Steam

Steam can be produced on our coffee machines for manual milk frothing. The temperature for steam is around 120 °C and we recommend that it is not run for longer than 3 minutes per session.

In 2016 even more beverages will be available to the consumer as De'Longhi continue to innovate and introduce new concepts to the coffee world. Watch this space...