

TROUBLE SHOOTING (YEH HAR)

CAN'T PUMP IT UP?

SEE THIS LITTLE BIT IT NEEDS TO BE UNDONE



ITS CALLED A PRESTA VALVE. IF YOU ARE NOT FAMILIAR WITH THEM THERE IS A TRICK. ONCE YOU HAVE REMOVED THE PLASTIC VALVE COVER THERE IS A SMALL KNURLED BRASS STOP THAT ALSO NEEDS TO BE UNDONE TO GET AIR THROUGH THE VALVE.

NO AIR NO COFFEE MUCH SADNESS!!!



LIKE THIS FOR GOOD AIRFLOW

THE DOSE, HOW MUCH IS ENOUGH!

WE ARE NOT LOOKING TO GET PRESCRIPTIVE HERE. IT'S A PERSONAL THING COUPLED OF COURSE WITH THAT DRIVING CAFFINE ADDICTION....

TO POWER THE FIXIE TO THE STATION IN THE MORNING I FIND I NEED TO FILL THE BASKET 2MM FROM THE TOP AND THEN TAMP GENTLY BUT FORCEFULLY TO THE 3-4MM LEVEL BELOW THE RIM AS SHOWN.

STEVE'S HEART STARTER LEVEL



AS TIME GOES BY....

CHECK THE O-RINGS. REPLACE IF CUT OR DISINTERGRAING.

CLEAN THE WHITE PARTS CAREFULLY WITH GUMPTION IF STAINED

CLEAN THE METAL PARTS WITH SOAP AND WATER ONLY OR YOU RISK SCRATHING THEM

MAKE SURE THE BASKET HOLE ARE CLEAR. FORCE BLOCKAGES OUT WITH AIR

CHECK SEAL FOR DAMAGE

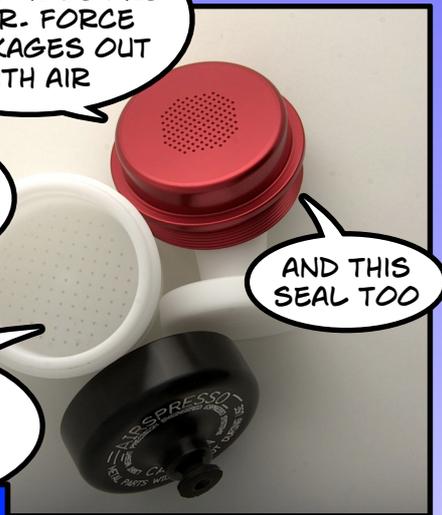
AND THIS SEAL TOO

CHECK SHOWER SCREEN FOR BLOCKED HOLES. BLOW CLEAR WITH AIR

DISASSEMBLE AND CHECK INTERNALS. CLEAN IF REQUIRED

CHECK FOR WEAR HERE. REPLACE IF NECESSARY

CLEAN AND CHECK THE VALVE



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TUNING THE AIRSPRESSO

POOR PRESSURE.
CLEAN THE SEALS (CHECK FOR GRINDS UNDERNEATH) AND CHECK THE VALVE FOR BLOCKAGE.

WATERY INFUSION.
REDUCE THE GRIND SIZE OR INCREASE THE DOSE IN THE BASKET.

POOR CREMA.
INCREASE THE HEAT REDUCE THE GRIND SIZE AND PUT SOME MUSCLE IN THE PUMPING.

GETTING A QUALITY SHOT

HEAT

THE WATER TEMPERATURE SHOULD NOT DROP BELOW 85 DEGREES. THIS CAN BE TRICKY IF YOU'RE USING A THERMOS FOR THE HOT WATER BUT A GOOD ROLLING BOIL ON A STOVE EQUATES TO 100 DEGREES.

PRESSURE

IT DOES NOT TAKE A HUGE AMOUNT OF PRESSURE TO GET A GOOD SHOT BUT YOU NEED TO GET AT LEAST 60PSI TO GET SOME EMULSIFICATION HAPPENING.

TIME

WHILE IT'S DIFFICULT TO BURN THE SHOT WITH AN AIRSPRESSO YOU STILL NEED TO PRODUCE IT IN ABOUT 30 SECONDS TO REDUCE HEAT LOSS.

TWEAKING THE BREW PARAMETERS



WATER AT ABOUT 85 DEGREES. LOW PRESSURE

WATER AT ABOUT 95 DEGREES ACTIVELY PUMPED



IT'S ALL ANALOGUE AT THE END OF THE DAY SO PRACTISE MAKES PERFECT. PERFECT TENDS TO VARY ACCORDING TO TASTE. GRIND, BEAN TYPE, PRESSURE AND HEAT ALL HAVE A PART TO PLAY!!

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