

LIMINI COFFEE

— SPECIALITY COFFEE ROASTERS —

VOSTOK - BARISTA INSTRUCTIONS

The ACS Vostok allows you to customize the recipe of your coffee very carefully. These are guidelines to start you off on the right path.

Main display settings:

- Brewing temperature 92 °C
- Group temperature 92 °C
- Steam boiler 130 °C
- Pre-infusion pressure (if pump is fitted 3 bar - without a pump 6 bar)

Group settings:

- Set to auto and release on pressure
- Set discharge pressure at 32g (weigh the shot and record at what digital pressure you reach 32g)
This is usually around 6.5 to 8 bar
- You can program a short and a full dose or set both to the same amount

Pulling a shot:

1. Add 16g of coffee (double portafilter)
2. Tamp the coffee
3. Pull down the lever to start the pre-infusion stage
4. Once the bottom of the portafilter is saturated, gently release the lever
5. The shot will automatically stop once the discharge pressure has been reached

A few notes:

- For darker roasts brew at a lower temperature, i.e., 90 °C
- For very fresh coffee use a longer pre-infusion time
- Flush the group after each use for a second or so (do not flush just before brewing)
- Ensure the group display timer is not running when you start a brew - if it is wait or press the stop button
- Remember to select the short or full dose each time before you start the extraction
- The machine can be programmed by a weekly timer - please see the instruction manual
- Try to work on a 2:1 ratio, so 16g in results in 32g out

